

**STARTERS**

<b>OYSTERS</b> <i>GF</i>	3 / 12 or 6 / 20
lemon & Champagne mignonette	
<b>CAVIAR SERVICE</b>	90
Calvisius Prestige, traditional accompaniments	
<b>CRISP BRUSSELS</b>	11
apple balsamic black butter vinaigrette, bartlett pear, shaved pecorino, toasted walnut	
<b>ROASTED CAULIFLOWER</b> <i>GF</i>	15
serrano crème fraîche, scallion, cucumber, almond romesco	
<b>BANGS ISLAND MUSSELS</b>	15
ginger, bird's eye chile, green garlic, shallot, fish sauce, lime, pbr, dulce, cilantro, toast	
<b>WHIPPED FETA</b>	16
summer tomatoes, stone fruit, smoky harissa oil, cilantro, chappa bread	
<b>CORN RIBS</b>	13
garlic mayo, Aleppo pepper, smoked paprika, lime, goat's milk farmer cheese	
<b>BLISTERED SHISHITOS</b> <i>GF</i>	12
squid ink aioli, orange zest, crunchy sea salt	
<b>POTATO LEEK SOUP</b> <i>GF</i>	10
crispy fried leek, olive oil, cracked pepper, grated truffle	
<b>CAESAR SALAD</b>	14
romaine, white anchovy, peppered parmesan & sourdough crouton, shaved parmesan, creamy caramelized anchovy vinaigrette	
<b>HEIRLOOM LETTUCE SALAD</b>	13
hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette	
<b>STONE FRUIT SALAD</b>	15
peach, plum, nectarine, apricot purée, arugula, ginger chive vinaigrette, rice crisp	

**PASTA**

<b>ROASTED CHICKEN RAGU</b>	17 / 28
blistered pepper, heritage bird, heirloom tomato, kale, SarVecchio parmesan, chicken skin gremolata, garganelli	
<b>SEAFOOD LINGUINE</b>	19 / 30
shrimp, mussels, clams, longfin squid, roasted fish, white wine, lemon, garlic, parsley	
<b>CACIO E PEPE</b>	16 / 27
black pepper brodo, SarVecchio parmesan, Burgundy truffle, fresh cracked pepper, canestri	

**ENTRÉES**

<b>ORA KING SALMON</b> <i>GF</i>	34
kabocha squash purée, grilled stone fruit, blistered corn & shishito	
<b>PRIME RIBEYE</b> <i>GF</i>	60
16 oz; arugula, sweet onion, fennel, shaved pecorino, grape must, beef fat potato	
<b>TRUFFLE BURGER</b>	34
caramelized onion, aged cheddar cheese, black truffle mayo, fresh shaved black truffle, brioche bun	
<b>HOPPIN' JOHN</b> <i>GF</i>	25
Carolina Gold Rice, Sea Island Red Peas, braised greens, raw market vegetables, pea shoots	
<b>TURMERIC &amp; YOGURT ROASTED HALF CHICKEN</b>	55
fragrant jasmine rice, cucumber, tomato, toum, parsley, chappa bread	
<b>DEEP FRIED PORK CHOP</b>	40
creamed corn, Hungarian cucumbers, stone fruit, radish, salsa macha	

**SMALL BOARD** *three items*

**LARGE BOARD** *five items*

**CHEESE**

**CHÈVRE** *Evergreen Lane, Fennville, MI*  
goat's milk, fresh, salty & acidic

**VINTAGE CUPOLA** *Red Barn Family Farms, Appleton, WI*  
raw cow's milk, semi-hard, fruity & nutty, aged 3 years

**WALDEN** *Sequatchie Cove Creamery, TN*  
cow's milk, soft & supple texture, barnyard, mushroom

**MOBAY** *Carr Valley Creamery, LaVelle, WI*  
goat & sheep's milk, Morbier style, grape vine ash division, two cheeses in one

**TUBBY** *Crown Finish Caves, Brooklyn, NY*  
raw cow's milk, Alpine style, bright notes of pineapple & tropical fruits

**QUEEN OF CORONA** *Crown Finish Caves, Brooklyn, NY*  
goat's milk, semi-firm, peppery, complex

**GRASKAAS** *Beemster, Holland*  
first milking on grass, creamy & sweet

**BEEEMSTER 18 MONTH GOUDA** *Beemster, Holland*  
cow's milk, toasted walnut, brown butter

**FORMAGGIO AL TARTUFO** *Piedmont, Italy add \$5*  
cow's milk, 10% black truffle by weight, creamy & fragrant

**FOURME D'AMBERT** *Auvergne, France*  
raw cow's milk, creamy & delicate, semi-hard blue

**MIMOLETTE BOULE D'OR** *Label Rouge, France*  
cow's milk, aged 13 months, hard, mellow

**MAHÓN** *Sa Naveta, Island of Menorca, Spain*  
raw cow's milk, buttery, fruity, aged 7 months

**CABRA ROMERO** *Central Quesera Montesinos, Spain*  
goat's milk, rubbed in rosemary & Iberico lardo

**MEAT**

**CHICKEN LIVER PÂTÉ**  
iron & wine

**PÂTÉ MAISON**  
rustic & herbal

**PROSCIUTTO SPECIALE** *Casella Salumi, Hurleyville, NY add \$5*  
juicy, marbled, delicate & nutty

**DOLCE** *Casella Salumi, Hurleyville, NY*  
garlic, fennel, black pepper

**SOPPRESSEDATA** *Columbus Craft Meats, San Francisco, CA*  
garlic, fennel, red pepper flake

**BLACK PEPPER SALAME** *Columbus Craft Meats, San Francisco, CA*  
mild & sweet, "hot" black pepper finish

**CAPOCOLLO** *Smoking Goose Meatery, Indianapolis, IN*  
pork collar salame, juniper, paprika

**MORTADELLA** *Smoking Goose Meatery, Indianapolis, IN*  
cinnamon & black peppercorn

**CACCIATORE** *Red Bear Meats, Mundelein, IL*  
red wine & aromatic spices

**TIPSY COW** *Red Bear Meats, Mundelein, IL*  
dry salami, brandy, garlic,

**JAMÓN SERRANO** *El Cerro, Calamocha, Spain*  
aged 12 months

**SPECK** *Mitica, Alto Adige, Italy*  
rosemary, pepper, light smoke

We are proud to serve environmentally responsible seafood based on the recommendations from Monterey Bay Aquarium Seafood Watch®. Learn more at [seafoodwatch.org](http://seafoodwatch.org)

Please ask your server about menu items that are served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies.

