

STARTERS

OYSTERS <i>GF</i>	3 / 12 or 6 / 20
lemon & Champagne mignonette	
CAVIAR SERVICE	90
Calvisius Prestige, traditional accompaniments	
MARKET CRUDO	MP
rotating daily raw selection; please inquire	
ROASTED CAULIFLOWER <i>GF</i>	15
serrano crème fraîche, scallion, cucumber, almond romesco	
BANGS ISLAND MUSSELS	15
ginger, bird's eye chile, green garlic, shallot, fish sauce, lime, pbr, dulce, cilantro, toast	
WHIPPED FETA	16
summer tomatoes, stone fruit, smoky harissa oil, cilantro, chappa bread	
CORN RIBS	13
garlic mayo, Aleppo pepper, smoked paprika, lime, goat's milk farmer cheese	
DUCK FAT SCALLION PANCAKE	15
chili crisp, scallop katsuobushi, garlic mayo, sesame	
BLISTERED SHISHITOS <i>GF</i>	12
squid ink aioli, orange zest, crunchy sea salt	
PROSCIUTTO WRAPPED MELONS <i>GF</i>	13
whipped feta, serrano chili oil, citronette, mint	
CHILLED GAZPACHO <i>GF</i>	9
cucumber, tomato, onion, garlic, basil, crème fraîche, sherry vinegar	
CAESAR SALAD	14
romaine, white anchovy, peppered parmesan & sourdough crouton, shaved parmesan, creamy caramelized anchovy vinaigrette	
HEIRLOOM LETTUCE SALAD	13
hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette	
STONE FRUIT SALAD	15
peach, apricot purée, arugula, ginger chive vinaigrette, rice crisp	

PASTA

TOMATO & SWEETBREADS	16 / 27
tomato preserves, SarVecchio parmesan, Hilhof milk, chicken skin gremolata, canestri noodle	
SEAFOOD LINGUINE	19 / 30
shrimp, mussels, clams, longfin squid, roasted fish, white wine, lemon, garlic, parsley	
CHÈVRE & RAMP GNOCCHI	16 / 27
roasted chicken, summer beans, tomato, summer greens, pesto	

ENTRÉES

MARKET FISH	MP
rotating daily selection; please inquire	
RIBEYE PANZANELLA	54
16 oz Prime beef; tomato, cucumber, fried torn bread, pickled red onion, arugula, garlic scapes, market vegetables, pistou	
TRUFFLE BURGER	34
caramelized onion, aged cheddar cheese, black truffle mayo, fresh shaved black truffle, brioche bun	
HOPPIN' JOHN <i>GF</i>	25
Carolina Gold Rice, Sea Island Red Peas, braised greens, raw market vegetables, pea shoots	
TURMERIC & YOGURT ROASTED HALF CHICKEN	55
fragrant jasmine rice, cucumber, tomato, toum, parsley, chappa bread	
DEEP FRIED PORK CHOP	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

BRESAOLA *Brooklyn Cured, Brooklyn, NY add \$5*
black pepper & porcini rubbed, sweet, herbaceous & earthy

VARZI *Creminelli Meats, Salt Lake City, UT*
moderate acidity, sea salt, nutmeg

SOPPRESSATA *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

CAPOCCOLLO *Smoking Goose Meastery, Indianapolis, IN*
pork collar salame, juniper, paprika

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

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

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.

