

STARTERS

OYSTERS <i>GF</i>	3 / 12 or 6 / 20
lemon & Champagne mignonette	
CAVIAR SERVICE	90
Calvisius Prestige, traditional accompaniments	
CRISP BRUSSELS	11
apple balsamic black butter vinaigrette, bartlett pear, shaved pecorino, toasted walnut	
ROASTED CAULIFLOWER <i>GF</i>	15
serrano crème fraîche, scallion, cucumber, almond romesco	
BANGS ISLAND MUSSELS	15
ginger, bird's eye chile, garlic, shallot, fish sauce, lime, pbr, dulse, cilantro, toast	
WHIPPED FETA	16
autumn tomatoes, stone fruit, smoky harissa oil, cilantro, chappa bread	
CRISPY PORK BELLY	18
tempura fried hen of the woods mushroom, coddled egg, Asian greens, fish sauce & sorghum glaze	
BLISTERED SHISHITOS <i>GF</i>	12
squid ink aioli, orange zest, crunchy sea salt	
POTATO LEEK SOUP <i>GF</i>	10
crispy fried leek, olive oil, cracked pepper, grated truffle	
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	
APPLE CHEDDAR SALAD <i>GF</i>	16
MI apples, 2 year aged Shelburne cheddar, roasted walnuts, VPF braising greens, pickled red onion, Serrano ham, miso caramel vinaigrette	

PASTA

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

ENTRÉES

MARKET FISH	MP
inquire with your server about today's selection	
PRIME RIBEYE <i>GF</i>	65
16 oz; arugula, sweet onion, fennel, shaved pecorino, grape must, beef fat potato	
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	
EVERGREEN LANE DEEP FRIED PORK CHOP	45
roasted brussels, celery root & apple slaw, apple pear butter, toasted walnut	

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

WOOLLY RIND *Green Dirt Farm, Weston, MO*
cow's & sheep's milk, bloomy rind, cultured butter & mushroom, camembert style

2 YEAR CHEDDAR *Shelburne Farms, Shelburne, VT*
raw cow's milk, extra sharp, creamy & savory

MAD RIVER BLUE *Von Trapp Farmstead, Waitsfield, VT*
cow's milk, anise, cocoa, dried fruits

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

BEEMSTER 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

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

DEL TORO CHORIZO *Red Bear Meats, Mundelein, IL*
pimenton de la vera, garlic, white wine, oregano

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

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.

