

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
poblano crème fraîche, scallion, almond romesco	
CORIANDER ROASTED CARROTS <i>GF</i>	13
chestnut tahini, carrot yogurt, blue mars grape aigre doux, pickled raisin	
ROASTED BONE MARROW	20
spinach gnocchetti, escargot, brown butter bread crumbs, lemon zest	
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	
CAULIFLOWER SOUP <i>GF</i>	9
smoky harissa oil, chive	
CAESAR SALAD	14
romaine, white anchovy, peppered parmesan & sourdough crouton, shaved parmesan, creamy caramelized anchovy vinaigrette	
KALE & CURLY ENDIVE SALAD <i>GF</i>	14
dried Michigan cherry, shaved squash, toasted pepita, shaved SarVecchio parmesan, sorghum & burnt honey 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

DOPPIO RAVIOLI	20
fennel & juniper roasted venison & polenta stuffed; porcini, brussels leaves, venison jus	
SEAFOOD LINGUINE	19 / 30
shrimp, mussels, clams, longfin squid, roasted fish, white wine, lemon, garlic, parsley	
GARLIC NOODLES	19 / 30
Blis Char roe, crème fraîche, scallion, furikake, uni butter, bucatini noodle	

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	
PECORINO SAUSAGE	26
Evergreen Lane heritage pork, creamy polenta, braised tomato, pea shoot salad	
MUSHROOM POT EU FEU <i>GF</i>	28
Hen of the Woods mushroom, potato, brussels sprout, carrot, turnip, red wine & mushroom brodo	
TURMERIC & YOGURT ROASTED HALF CHICKEN	55
fragrant jasmine rice, roasted carrot & beets, toum, parsley, chappa bread	
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

RUBY [Green Dirt Farm, Weston, MO](#)
cow & sheep's milk, washed rind, buttery, floral

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

KING'S RANSOM [Roelli Cheese Haus, Shullsburg, WI](#)
cow's milk, cider washed, soft paste, tangy rind

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

UBRIACONE [Forever Cheese, Veneto, Italy](#)
cow's milk, semi-firm, bathed in Clinton & Raboso wine, wrapped in grape leaves

MIMOLETTE BOULE D'OR [Label Rouge, France](#)
cow's milk, aged 13 months, hard, mellow

CABRA ROMERO [Central Quesera Montesinos, Spain](#)
goat's milk, rubbed in rosemary & Iberico lardo

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

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

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

MEAT

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.

