

**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
dill, garlic mayo, pickled shallots, crispy chicken skin, pickled mustard seeds, coddled egg	
<b>ROASTED BONE MARROW</b>	20
spinach gnocchetti, escargot, brown butter bread crumbs, lemon zest	
<b>CRISPY PORK BELLY</b>	18
tempura fried oyster mushroom, coddled egg, Asian greens, fish sauce & sorghum glaze	
<b>PECORINO SAUSAGE</b>	16
Evergreen Lane heritage pork, creamy polenta, braised tomato, pea shoot salad	
<b>SQUASH &amp; APPLE SOUP</b> <i>GF</i>	9
miso, brown butter, quatre épices, pumpkin seed oil, yogurt, pepitas	
<b>CAESAR SALAD</b>	14
romaine, white anchovy, peppered parmesan & sourdough crouton, shaved parmesan, creamy caramelized anchovy vinaigrette	
<b>KALE &amp; MUSTARD GREEN SALAD</b> <i>GF</i>	14
dried Michigan cherry, shaved squash, toasted pepita, shaved SarVecchio parmesan, sorghum & burnt honey vinaigrette	
<b>HEIRLOOM LETTUCE SALAD</b>	13
hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette	
<b>APPLE CHEDDAR SALAD</b> <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**

<b>BOLOGNESE</b>	19 / 30
braised grassfed beef & heritage pork, San Marzano tomatoes, English peas, SarVecchio parmesan, rigatoni	
<b>SEAFOOD LINGUINE</b>	19 / 30
shrimp, mussels, clams, longfin squid, roasted fish, white wine, lemon, garlic, parsley	
<b>CARROT CAVATELLI</b>	18 / 29
roasted carrot purée, brown butter solids, delicata squash, pickled cherries, crispy speck, shaved carrot & pea shoot salad	

**ENTRÉES**

<b>MARKET FISH</b>	MP
inquire with your server about today's selection	
<b>PRIME RIBEYE</b> <i>GF</i>	65
16 oz; arugula, sweet onion, fennel, shaved pecorino, truffled balsamic, beef fat potato	
<b>TRUFFLE BURGER</b>	34
caramelized onion, aged cheddar cheese, black truffle mayo, fresh shaved black truffle, brioche bun	
<b>WINTER VEGETABLE HASH</b> <i>GF</i>	28
potato, carrot, onion, kale, all of the bounty from Fulton Street Farmer's Market, sunny farm egg, almond romesco	
<b>TURMERIC &amp; YOGURT ROASTED HALF CHICKEN</b>	55
fragrant jasmine rice, roasted carrot & beets, toum, parsley, chappa bread	
<b>MOULARD DUCK BREAST</b>	42
braised wheat berries, burnt orange & rosemary gastrique, sweet potato fondant, chestnut butter, crisp kale, lavender, coriander & clove honey glaze	

**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

**HERITAGE WEIS RESERVE** *Red Barn Family Farms, Appleton, WI*  
cow's milk, sharp, distinctive texture, signature creaminess

**KING'S RANSOM** *Roelli Cheese Haus, Shullsburg, WI*  
cow's milk, cider washed, soft paste, tangy rind

**RUBY** *Green Dirt Farm, Weston, MO*  
cow & sheep's milk, washed rind, buttery, floral

**BELLAMY BLUE** *Sequatchie Cove Creamery, Sequatchie, TN*  
raw cow's milk, rubbed with applewood smoked sea salt, savory, oyster & peanut

**HERMIT** *Parish Hill Creamery, Westminster West, VT*  
raw cow's milk, tomme style, washed in Belgian quadrupel ale, notes of mushroom

**POTATO GOUDA** *Dorthea, Holland, Netherlands*  
goat's milk, basil oil, coriander oil, potato skins, chips & dip in a cheese

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

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

**HORNBACHER** *Fritzenhaus, Sumiswald, Switzerland*  
raw cow's milk, alpine style, buttered baked potato, caramelized onion, umami

**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

**SPRUCE TIP BRESAOLA** *Smoking Goose Meatery, Indianapolis, IN add \$5*  
beef eye round, citrusy, minty & piney spruce tips, black peppercorn

**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** *Olympia Provisions, Portland, OR*  
California pistachios, black peppercorns, warming spices

**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](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.

