

STARTERS

OYSTERS <i>GF</i>	3 / 12 or 6 / 20
sour orange mignonette	
CAVIAR SERVICE	90
Calvisius Prestige, traditional accompaniments	
MARKET CRUDO	MP
inquire with your server about today's selection	
CRISPY PORK BELLY	18
tempura fried oyster mushroom, coddled egg, Asian greens, fish sauce & sorghum glaze	
PAN FRIED PIEROGIES	16
potato and gouda filling, mustard creamed leeks, candied walnuts, petite greens & apple salad	
MOREL TOAST	22
soft scrambled egg, foraged greens, violet, spring onion soubise, Pugliese	
POTATO RAMP SOUP <i>GF</i>	12
German butterball potato, wild foraged ramp, Hilhof cream, olive oil, cracked pepper	
CAESAR SALAD	14
romaine, white anchovy, peppered parmesan & sourdough crouton, shaved parmesan, creamy caramelized anchovy vinaigrette	
BEET SALAD <i>GF</i>	15
roasted, pickled & raw. VPF greens, roasted pistachio, vanilla yuzu vinaigrette, beet emulsion	
HEIRLOOM LETTUCE SALAD	13
hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette	
KILT LETTUCE SALAD <i>GF</i>	16
wilted spring greens, ramps, bacon, cornbread crumble, mayocoba beans, shaved Ur-Eiche	

PASTA

LAMB RAGU	20 / 31
whole braised S&S Farm lamb, san marzano tomatoes, piquillo pepper, red pepper flake, SarVecchio parmesan, casarecce	
RAMP CARBONARA	20 / 31
pancetta, ramps, SarVecchio parmesan, egg yolk, chitarra	
SEAFOOD LINGUINE	19 / 30
shrimp, mussels, clams, longfin squid, roasted fish, white wine, lemon, garlic, parsley	
FROMAGE BLANC GNOCCHI	18 / 29
winter greens pesto, walnut, SarVecchio parmesan, freezer peas, shaved carrot salad	

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, truffled balsamic, beef fat potato	
TRUFFLE BURGER	34
caramelized onion, aged cheddar cheese, black truffle mayo, watercress fresh shaved black truffle, Dylan's Kaiser Roll	
SPRING DAHL	29
stewed black lentils, curry, carrot, sweet potato, fragrant jasmine rice, spring greens, cilantro, scallion, bird's eye chile, chappa bread	
TURMERIC & YOGURT ROASTED HALF CHICKEN	55
butter braised fava beans, English peas, ramps, morels, carrots, chappa bread	
MOULARD DUCK BREAST <i>GF</i>	47
roasted sunchokes, fiddleheads, ramps, morels, sunchoke purée, blueberry, black pepper & thyme aigre doux	
S&S FARM LAMB CHOPS <i>GF</i>	56
arugula, chickpea, braised radish, olives, grapefruit, pepita, charred scallion purée	

SMALL BOARD *three items*

LARGE BOARD *five items*

CHEESE

FROMAGE BLANC *Evergreen Lane, Fennville, MI*

cow's milk, fresh, salty & acidic

ROTATING STAFF FAVORITE

inquire with your server

ROTATING BLUE

inquire with your server

VINTAGE CUPOLA *Red Barn Family Farms, Appleton, WI*

raw cow's milk, semi-hard, fruity & nutty, aged 3 years

BANDAGED BISMARK *Grafton Village Creamery, Grafton, VT*

sheep's milk, sweet & sharp, floral, strawberry notes; larded & aged by Crown Finish Caves

TWO YEAR CHEDDAR *Shelburne Farms, Shelburne, VT*

raw cow's milk, sharp, crystalline, pungent

POTATO GOUDA *Dorothea, Holland, Netherlands*

goat's milk, basil oil, coriander oil, potato skins, chips & dip in a cheese

PARADISO RESERVE *Beemster, Holland, Netherlands*

cow's milk, Italian style, creamy, tangy & zesty

1862 MEISTERSTÜCK *Baldauf Creamery, Gestratz, Germany*

raw cow's milk, big aroma, natural rind; 2019 World Cheese Best German winner

FORMAGGIO AL TARTUFO *Piedmont, Italy add \$5*

cow's milk, 10% black truffle by weight, creamy & fragrant

UR-EICHE "OLD OAK" *Girenbad, Switzerland*

raw cow's milk, washed in oak & made by ladies, toasted brioche, macadamia, pineapple

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

SOPPRESSATA *Columbus Craft Meats, San Francisco, CA*

garlic, fennel, red pepper flake

CAPOCOLLO *Smoking Goose Meatery, Indianapolis, IN*

pork collar salame, juniper, paprika

MORTADELLA *Smoking Goose Meatery, Indianapolis, IN*

black peppercorns, warming spices

TIPSY COW *Red Bear Meats, Mundelein, IL*

angus beef, dry salami, brandy, garlic

HARD CIDER SALAMI *ASmallGood, Rockport, ME*

saucisson style, cider aged, koji

JAMÓN SERRANO *El Cerro, Calamocha, Spain*

aged 12 months

COPPA PIACENTINA *Mitica, Emilia Romagna, Italy*

whole muscle, delicately sweet, lightly salted, balanced

SALAME TARTUFO *Mitica, Emilia Romagna, Italy add \$5*

fragrant, lightly salted, aromatic black truffle nose

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.