

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	
SQUASH BLOSSOMS	16
whipped ricotta, pepitas, lavender honey, fennel pollen, white balsamic, toast	
DUCK MEZZELUNE	21
morels, green garlic, asparagus, English peas, spring green pistou	
CARIBBEAN OXTAIL PASTIES	16
braised oxtail, potato, carrot, hot chile honey mustard, rhubarb, braising greens	
ASPARAGUS <i>GF</i>	15
raw & grilled; pickled spruce tips, grapefruit, zabaione, crispy speck, shaved pecorino, toasted pine nuts	
BBQ RADISHES	16
smoked shoyu, dulce cultured butter, miso nori crumble, steelhead roe, Japanese knotweed, sudachi vinaigrette	
SEASONAL SOUP	11
inquire with your server about today's selection	
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	
SALAD LYONNAISE	16
VPF frisee, lardon, coddled egg, pickled ramp, Chiavaroli olive oil, fried baguette, pickled mustard seed, shaved Ur-Eiche cheese	

PASTA

ROASTED CHICKEN SUGO	20 / 31
whole braised Helden Farm chicken, SanMarzano tomato, piquillo pepper, red pepper flake, SarVecchio parmesan, English peas, casarecce	
ASPARAGUS CARBONARA <i>add housemade ramp sausage \$10</i>	20 / 31
pancetta, green garlic, egg yolk, SarVecchio parmesan, chitarra	
SEAFOOD LINGUINE	19 / 30
shrimp, mussels, clams, longfin squid, roasted fish, white wine, lemon, garlic, parsley	
CHÈVRE GNOCCHI	18 / 29
spring green pesto, asparagus, rhubarb, fava bean, 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; grilled alliums, beef fat potatoes, marcona almond romesco, charred leek ash	
SPRING DAHL	29
stewed black lentils, curry, carrot, sweet potato, fragrant jasmine rice, spring greens, cilantro, scallion, bird's eye chile, chappa bread	
DEEP FRIED PORK CHOP	42
rhubarb butter, yogurt, arugula, puffed grains, rhubarb molasses	
MOULARD DUCK BREAST <i>GF</i>	47
Moose Lake wild rice, beets, bitter chocolate, green strawberry, toasted hazelnut, duck skin 'quacklin', thyme	
S&S FARM LAMB <i>GF</i>	48
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

GOAT GOUDA *Benning, Holland, Netherlands*

goat's milk, young & creamy, pleasantly mild

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

COPPA *Smoking Goose Meatery, Indianapolis, IN*

whole muscle, delicately sweet, lightly salted, balanced

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

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.