

STARTERS

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|---|------------------|
| 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

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|---|---------|
| 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

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|---|----|
| 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.