

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	
MUSSELS & CLAMS	18
preserved citrus, sea lettuce, Thai basil & chiles, cilantro, lager, grilled baguette	
HEIRLOOM TOMATOES	16
whipped feta, Nyblad stone fruit, smoky harissa oil, cilantro, grilled bread	
CORN RIBS <i>GF</i>	14
squid ink aioli, farmer's cheese, lime, chile, saffron butter, dried scallop, chive	
SEASONAL SOUP	11
inquire with your server about today's selection	
CAESAR SALAD	15
romaine, white anchovy, baguette crouton, shaved parmesan, creamy caramelized anchovy vinaigrette	
HEIRLOOM LETTUCE SALAD	13
hard egg, chive, cucumber, brown butter bread crumb, parmesan, buttermilk vinaigrette	
SALAD NIÇOISE <i>GF</i>	22
oil cured tuna, new potatoes, pole beans, tomatoes, olives, VPF greens, white anchovy, soft boiled egg, sauce gribiche, truffled balsamic	

PASTA

ROASTED CHICKEN SUGO	20 / 31
whole braised Hehlden Farm chicken, SanMarzano tomato, piquillo pepper, red pepper flake, SarVecchio parmesan, English peas, casarecce	
PORCINI SCARPINOCC	18 / 29
Walden stuffed, pickled mushroom, crispy kale, toasted walnut, maitake vinegar	
SEAFOOD LINGUINE	22 / 33
shrimp, mussels, clams, longfin squid, roasted fish, white wine, almond rouille	
SUMMER CAVATELLI	19 / 30
squash & zucchini, tomato, broccoli, sweet corn, fennel, squash purée, herb oil, toasted pepitas, preserved lemon citronette	

ENTRÉES

MARKET FISH	MP
inquire with your server about today's selection	
PRIME RIBEYE <i>GF</i>	66
16 oz; grilled alliums, beef fat potatoes, grilled tomatoes, marcona almond romesco, charred leek ash	
WHOLE FRIED SEA BREAM <i>GF</i>	58
Vietnamese yellow curry, blistered seasonal vegetables, hazelnuts, thai chile, fresh herbs, raw crunchy salad, lime & fish sauce vinaigrette	
SUMMER DAHL	30
stewed black lentils, curry, carrot, sweet potato, fragrant jasmine rice, summer greens, cilantro, scallion, bird's eye chile, chappa bread	
DEEP FRIED PORK CHOP <i>GF</i>	43
creamed sweet corn, grilled stone fruit, arugula, hot pepper agrodulce	
MOULARD DUCK BREAST	48
pickled Nyblad cherries, charred cabbage, Moose Lake wild rice, duck sausage mezzelune, blistered pole beans, tart cherry & fennel broth	

SMALL BOARD *three items*

LARGE BOARD *five items*

CHEESE

CHEVRE *Evergreen Lane, Fennville, MI*

goat's milk, fresh & creamy, Chef's favorite chevre

ROTATING STAFF FAVORITE

inquire with your server

ROTATING BLUE

inquire with your server

CUPOLA *Red Barn Family Farms, Appleton, WI*

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

AUX ARCS *Green Dirt Farm, Weston, MO*

blended sheep and cow's milk, natural rind mountain style, mild, mellow, earthy

TWO YEAR CHEDDAR *Shelburne Farms, Shelburne, VT*

raw cow's milk, sharp, crystalline, pungent

CHAMPIGNON *Käserei Champignon, Germany*

cow's milk, refined triple cream, soft ripened & studded with champignon mushrooms

18 MONTH GOUDA *Beemster, Holland, Netherlands*

cow's milk, nutty & rich, firm with crystallization

POTATO GOUDA *Dorothea, Holland, Netherlands*

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

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

TALEGGIO *House Arnoldi, Lombardia, Italy*

cow's milk, fruity & full-bodied, mellow tang finish

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

SALAMI FINO *North Country, Columbus, Ohio*

finocchiona style; fennel, black pepper, garlic

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.

