

**STARTERS**

<b>OYSTERS</b> <i>GF</i>	3 / 12 or 6 / 20
sour orange mignonette	
<b>CAVIAR SERVICE</b>	90
Calvisius Prestige, traditional accompaniments	
<b>MARKET CRUDO</b>	MP
inquire with your server about today's selection	
<b>BLISTERED SHISHITOS</b> <i>GF</i>	11
squid ink aioli, orange zest, crunch sea salt	
<b>JERK BRUSSELS SPROUTS</b> <i>GF</i>	13
pickled pepper, plum Riesling jam, caramelized walnut, thyme	
<b>MUSSELS &amp; CLAMS</b>	18
preserved citrus, sea lettuce, Thai basil & chiles, cilantro, lager, grilled baguette	
<b>HEIRLOOM TOMATOES</b>	16
whipped feta, Nyblad stone fruit, smoky harissa oil, cilantro, grilled bread	
<b>CAULIFLOWER SOUP</b> <i>GF</i>	11
roasted cauliflower, chili oil	
<b>CAESAR SALAD</b>	15
romaine, white anchovy, baguette crouton, shaved parmesan, creamy caramelized anchovy vinaigrette	
<b>HEIRLOOM LETTUCE SALAD</b>	13
hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette	

**PASTA**

<b>BEEF BOLOGNESE</b>	20 / 31
grass-fed beef, salumi, pork belly, san marzano tomato, kale, basil, SarVecchio parmesan, casarecce	
<b>SWEET CORN AGNOLOTTI</b>	18 / 29
chèvre & corn filling; red zhoug, corn nage, blistered tomato, crushed olive, quicos dukkah	
<b>SEAFOOD LINGUINE</b>	22 / 33
shrimp, mussels, clams, longfin squid, roasted fish, white wine	
<b>SUMMER CAVATELLI</b>	19 / 30
squash & zucchini, tomato, brocolli, sweet corn, fennel, squash purée, herb oil, toasted pepitas, preserved lemon citronette	

**ENTRÉES**

<b>PAN SEARED SALMON</b> <i>GF</i>	48
squid ink aioli, Maine sea lettuce chow chow, blistered shishito	
<b>PRIME RIBEYE</b> <i>GF</i>	66
16 oz; grilled alliums, beef fat potatoes, grilled tomatoes, marcona almond romesco, charred leek ash	
<b>WHOLE FRIED SEA BREAM</b> <i>GF</i>	58
Vietnamese yellow curry, blistered seasonal vegetables, hazelnuts, thai chile, fresh herbs, raw crunchy salad, lime & fish sauce vinaigrette	
<b>SUMMER DAHL</b>	30
stewed black lentils, curry, carrot, sweet potato, fragrant jasmine rice, summer greens, cilantro, scallion, bird's eye chile, chappa bread	
<b>DEEP FRIED PORK CHOP</b> <i>GF</i>	43
creamed sweet corn, grilled stone fruit, arugula, hot pepper agrodulce	
<b>MOULARD DUCK BREAST</b> <i>GF</i>	48
charred cabbage & leek, pickled plum, tulsil basil, curry cashew dukkah, kabocha purée	

**SMALL** *three items*

**LARGE** *five items*

**CHEESE**

**CHÈVRE** *Evergreen Lane, Fennville, MI*

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

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

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

**TWO YEAR CHEDDAR** *Shelburne Farms, Shelburne, VT*

raw cow's milk, sharp, crystalline, pungent

**STILTON** *Clawson, Leicestershire, England*

cow's milk, soft, crumbly, complex

**GRASKAAS** *Beemster, Holland, Netherlands*

cow's milk, first milking after spring grass, rich, creamy & sweet

**POTATO GOUDA** *Dorothea, Holland, Netherlands*

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

**FIORE SARDO DOP** *Sardegna, Italy*

raw sheep's milk, lightly smoked, piquant, granular & robust

**TALEGGIO** *House Arnoldi, Lombardia, Italy*

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

**"THE BERET"** *Finca Fuentillezjos, Ciudad Real, Spain*

sheep's milk, a cheese without pretension or complexity, super rich

**QUESOS CERRON** *Albacete, Spain*

goat's milk, sweet, fruit forward, olive oil washed, aged 2 months

**1862 MEISTERSTÜCK** *Baldauf Creamery, Gestratz, Germany*

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

**EMMENTALER AOP** *Gourmino, Switzerland*

raw cow's milk, the "king of cheese", mild, nutty, brown butter & cashew

**MEAT**

**CHICKEN LIVER PÂTÉ**

iron & wine

**PÂTÉ MAISON**

rustic & herbal

**PROSCIUTTO SPECIALE** *Casella Salumi, Hurleyville, NY* **add \$5**

juicy, marbled, delicate & nutty

**SOPPRESSEDATA** *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

**BIG CHET'S** *Red Table Meats, Minneapolis, MN*

hot finocchiona style, black & red pepper, garlic, white wine

**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](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.