

STARTERS

3 / 12 or 6 / 20

OYSTERS <i>GF</i>	
sour orange mignonette	
MARKET CRUDO	MP
inquire with your server about today's selection	
ROASTED BEETS <i>GF</i>	13
toasted hazelnuts, arugula, blue cheese, grapefruit marmalade, burnt honey	
PAN ROASTED BRUSSELS SPROUTS <i>GF</i>	13
pastrami spiced sweet potatoes, pickled mustard seed, apple balsamic black butter	
MUSSELS & CLAMS	18
preserved citrus, sea lettuce, Thai basil & chiles, cilantro, lager, grilled baguette	
FLASH FRIED CALAMARI	15
crushed olives, lemon, herbs, skorthalia sauce	
PAN FRIED PIEROGIES	16
potato, gouda & chive filling; creamed leeks, shaved apples, candied walnuts	
SEASONAL SOUP	11
inquire with your server about today's selection	
WALDORF SALAD	15
granny smith apple, chai pickled concord grape, heirloom lettuce, celeriac, walnut poppyseed crumble, concentrated honey crisp, brown butter yogurt	
CAESAR SALAD	15
romaine, white anchovy, baguette crouton, shaved parmesan, creamy caramelized anchovy vinaigrette	
HEIRLOOM LETTUCE SALAD	13
hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette	

PASTA

BEEF BOLOGNESE	20 / 31
San Marzano tomatoes, English peas, grass fed beef, red wine, garlic, SarVecchio parmesan, cresto de gallo noodle	
PANSOTTI	17 / 28
ricotta, crispy kale, pesto, caramelized walnut, fennel	
SEAFOOD LINGUINE	22 / 33
poached mussels & clams, Argentine red shrimp, salumi, English peas, white wine, butter, kale, preserved lemon, SarVecchio parmesan	
BUTTERBALL GNOCCHI	19 / 30
crispy potatoes, onion soubise, Castelvetrano olives, piquillo pepper crema, VPF greens	

ENTRÉES

MARKET FISH	MP
inquire with your server about today's selection	
DRY AGED BONE-IN BLACK ANGUS RIBEYE <i>GF</i>	75
sunchoke purée, beef fat potatoes, pickled garlic & pink peppercorn, spinach	
CARVED BEEF SIRLOIN <i>GF</i>	40
shallots, capers, parsley, arugula, maionese verde, grilled lemon	
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	
FALL 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
apple & pear butter glaze, heirloom cheddar grits, pickled apples, mustard greens, cheddar crisps, pickled red onion	
MOULARD DUCK BREAST <i>GF</i>	48
crispy fried rice cake, black garlic & honey glaze, water kimchi, scallion, cilantro, toasted sesame, ssamjang, nasturtium nori powder	

Let us make the hard decisions for you. Five course Chef's Tasting with paired wine available for \$130 per person. Most dietary restrictions can be accommodated. Full table participation is required. Max party size of six.

SMALL *three items*

LARGE *five items*

CHEESE

CHÈVRE *Evergreen Lane, Fennville, MI*

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

MATTONÉ *Evergreen Lane, Fennville, MI*

cow's milk, aromatic & complex rind, buttery finish

VINTAGE 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

HUMBOLDT FOG *Cypress Grove, Arcata, CA*

goat's milk, soft & bloomy rind, fudgy interior, tangy

ROTATING BLUE

inquire with your server

POTATO GOUDA *Dorothea, Holland, Netherlands*

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

ROCKFLOWER *Gourmino, Entlebuch, Switzerland*

raw cow's milk, complex notes of cooked cream, umami & pinenuts

MIMOLETTE *Lille, France*

cow's milk, sweet, caramelized depth, smooth & fudgy finish

PECORINO BALZE VOLTERANNE *Fattoria Lischeto, Tuscany, Italy*

raw sheep's milk, mild, full of nuttiness, pleasant vegetal bitterness, smoky

CABRA ROMERO *Central Quesera Montesinos, Jumilla, Spain*

goat's milk, rubbed in rosemary & iberico lardo

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

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

MEAT

CHICKEN LIVER PÂTÉ

iron & wine

PÂTÉ MAISON

rustic & herbal

LOCAL LARDO

Evergreen Lane heritage hogs, rosemary & orange peel

LADY EDISON EXTRA FANCY COUNTRY HAM *Lady Edison, Chapel Hill, NC* **add \$5**

dry cured, marbled, shining example of american terroir

JAMÓN SERRANO *El Cerro, Calamocha, Spain*

aged 12 months

SPECK *Mitica, Alto Adige, Italy*

rosemary, pepper, light smoke

COPPA *Smoking Goose Meatery, Indianapolis, IN*

whole muscle, delicately sweet, lightly salted, balanced

BÜNDNERFLEISCH *Schaller & Weber, New York, NY*

smoked and dried, top round beef, an alpine rarity

LANDJÄGER *Schaller & Weber, New York, NY*

smoky with a garlic backbone, the original outdoorsman's survival snack

MORTADELLA *Smoking Goose Meatery, Indianapolis, IN*

black peppercorns, warming spices

TIPSY COW *Red Bear Meats, Mundelein, IL*

angus beef, dry salami, brandy, garlic

FINOCCHIONA GIGANTE *Columbus Craft Meats, San Francisco, CA*

whole cuts of pork, garlic, sherry, fennel



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.