

CHEF'S TASTING

LET US MAKE THE HARD CHOICES 130
five courses, paired wines; full table participation required

SMALL PLATES

OYSTERS *GF* 3 / 12 or 6 / 20
sour orange mignonette

MARKET CRUDO MP
inquire with your server about today's selection

ROASTED BEETS *GF* 13
toasted hazelnuts, arugula, blue cheese, grapefruit marmalade, burnt honey

FRIED BRUSSELS SPROUTS *GF* 13
pastrami spiced sweet potatoes, pickled mustard seed, apple balsamic black butter

CHIPS & DIP *GF* 16
Kennebec potato chip, creme fraiche, fromage blanc, chevre, toasted onion, charred leek furikake, chive, smoked char roe *upgrade to calvisius caviar add \$70*

FLASH FRIED CALAMARI 15
crushed olives, lemon, herbs, skorthalia sauce

PAN FRIED PIEROGIES 16
potato, gouda & chive filling; creamed leeks, shaved apples, candied walnuts

STARTERS

SEASONAL SOUP 11
inquire with your server about today's selection

HERBED POTATO SALAD *GF* 15
Butterball potato, celeriac, braising greens, dijon skordalia, green goddess, pickled ramp, feta

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 DIAVOLO 22 / 33
poached mussels and clams, roasted fish collar, shrimp, San Marzano tomato, Calabrian chile, preserved lemon bread crumb, linguine

BUTTERBALL GNOCCHI 19 / 30
spinach, sea lettuce, nori confit, miso ginger butter, pickled mustard seed, potato chip, furikake

ENTRÉES

MARKET FISH MP
inquire with your server about today's selection

DRY AGED BONE-IN BLACK ANGUS RIBEYE *GF* 75
sunchoke purée, beef fat potatoes, pickled garlic & pink peppercorn, spinach

CARVED BEEF SIRLOIN *GF* 40
shallots, capers, parsley, arugula, maionese verde, grilled lemon

WHOLE FRIED SEA BREAM *GF* 58
Vietnamese yellow curry, blistered seasonal vegetables, hazelnuts, Thai chile, fresh herbs, raw crunchy salad, lime & fish sauce vinaigrette

WINTER DAHL 30
stewed black lentils, curry, carrot, sweet potato, fragrant jasmine rice, winter greens, cilantro, scallion, bird's eye chile, chappa bread

DEEP FRIED PORK CHOP *GF* 43
apple & pear butter glaze, heirloom cheddar grits, pickled apples, mustard greens, cheddar crisps, pickled red onion

RABBIT ROULADE *GF* 42
Pleasant Valley rabbit, rutabaga puree, blueberry aigre-doux, VPF greens, crispy sage & orange zest oat crumble

RESERVE WINE & FOOD

Executive Chef Luke VerHulst
Sous Chef Claire O'Neill
Sous Chef Cameron Sauser
* GF / gluten free

SMALL *three items*

LARGE *five items*

CHEESE

CHÈVRE *Evergreen Lane, Fennville, MI*

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

WALDEN *Sequatchie Cove Creamery, TN*

cow's milk, soft ripened, notes of buttered mushroom, toasted walnut

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

DRY JACK *Vella Cheese Company, Sonoma, CA*

cow's milk, rubbed in unsweetened cocoa powder & black pepper, sweet nutty flavor

HUMBOLDT FOG *Cypress Grove, Arcata, CA*

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

BORGONZOLA *Eiffel Tower, Montmartre, Canada*

cow's milk, soft ripened brie, gorgonzola veins, velvety paste, sharp zest, bloomy rind

ROTATING BLUE

inquire with your server

XO GOUDA *Beemster, Holland*

cow's milk, crunchy crystals, whiskey, butterscotch, pecan, aged 26 months

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

CABRA ROMERO *Central Quesera Montesinos, Jumilla, Spain*

goat's milk, rubbed in rosemary & iberico lardo

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

SPANISH CHORIZO *Salumi Chicago, Chicago, IL*

Sicilian sea salt, smoked Spanish paprika, oregano, Telicherry black pepper, Lambrusco

COPPA *Smoking Goose Meatery, Indianapolis, IN*

whole muscle, delicately sweet, lightly salted, balanced

PROSCIUTTO DI PARMA D.O.P. *Mitica, Emilia Romagna, Italy*

aged 14 months, sweet, buttery, delicate

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 *Salumi Chicago, Chicago, IL*

Sicilian sea salt, toasted & ground fennel seed & pollen, Telicherry black pepper, Lambrusco



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.