

CHEF'S TASTING

LET US MAKE THE HARD CHOICES

five courses, paired wines; full table participation required

130

SMALL PLATES

OYSTERS *GF*

sour orange mignonette

3 / 12 or 6 / 20

MARKET CRUDO

inquire with your server about today's selection

MP

MOREL TOAST

soft scrambled farm egg, violets, spring onion soubise, Pugliese bread

22

ROASTED BONE MARROW

spring green gnocchetti, brown butter bread crumbs, escargot, fiddleheads, Pebble Creek mushrooms

20

GRILLED ASPARAGUS *GF*

schmaltz vinaigrette, pickled ramps, blue cornbread puree

12

PAN FRIED PIEROGIES

potato, gouda & chive filling; creamed leeks, shaved apples, candied walnuts

16

STARTERS

SEASONAL SOUP

inquire with your server about today's selection

11

ASPARAGUS SALAD *GF*

raw shaved local asparagus, grilled asparagus tips, green garlic escabeche, toasted pine nuts, coddled egg, pecorino, green garlic pistou

16

CAESAR SALAD

romaine, white anchovy, baguette crouton, shaved parmesan, creamy caramelized anchovy vinaigrette

15

HEIRLOOM LETTUCE SALAD

hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette

13

PASTA

DUCK MEZZELUNE

green garlic & moulard duck sausage, morels, asparagus, English peas, green garlic & ramp pistou

21 / 32

CHEVRE GNOCCHI

kale, rhubarb, preserved lemon citronette, English peas, pea shoots, lemon balm, mint

17 / 28

SEAFOOD DIAVOLO

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

22 / 33

RAMP CARBONARA

pancetta, ramp, egg yolk, parmesan, chitarra pasta

20 / 31

ENTRÉES

MARKET FISH

inquire with your server about today's selection

MP

DRY AGED BONE-IN BLACK ANGUS RIBEYE *GF*

grilled spring onion, ramp, green garlic, potato ramp puree, leek ash

75

CARVED BEEF SIRLOIN *GF*

shallots, capers, parsley, arugula, maionese verde, grilled lemon

40

WHOLE FRIED SEA BREAM *GF*

Vietnamese yellow curry, blistered seasonal vegetables, hazelnuts, Thai chile, fresh herbs, raw crunchy salad, lime & fish sauce vinaigrette

58

MUSHROOM GALETTE

herbed pastry dough, sunchoke purée, shaved roots, roasted Pebble Creek mushrooms, tender greens, maitake reduction **add sunny egg \$1**

30

DEEP FRIED PORK CHOP *GF*

rhubarb butter, yogurt, arugula, puffed grains, Japanese knotweed, rhubarb molasses

43

MOULARD DUCK BREAST *GF*

roasted sunchoke, fiddleheads, ramps, morels, sunchoke purée, currant mostarda

47

RESERVE WINE & FOOD

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

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

LILY ROSE *Evergreen Lane, Fennville, MI*

goat's milk, camembert style, soft paste, bloomy rind

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

GUTSHÖFER ROSSO EXTRA *Kaasmakerij Henri Willig, Heerenveen, Netherlands*

cow's milk, warm ripened, aged in caramel, soft & pudgy aged gouda

POTATO GOUDA *Dorothea, Holland, Netherlands*

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

FARMHOUSE CHEDDAR *Evergreen Lane Creamery, Fennville, MI*

cow's milk, mild sharpness, earthy notes, slightly buttery, tangy finish

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

HEADCHEESE

tender, rich & savory, fresh herbs, garlic

DUCK HAM

Moultard duck breast, bourbon aged, hardwood smoked, star anise

COPPA DI TESTA

heritage hog, orange peel, parsley, garlic, peppercorn

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

DEL TORO CHORIZO *Red Bear Provisions, Mundelein, IL*

Spanish Chorizo style, rich and flavorful, Dulce and Picante Pimenton de la Vera, white wine, garlic, oregano

COPPA *Smoking Goose Meatery, Indianapolis, IN*

whole muscle, delicately sweet, lightly salted, balanced

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

juicy, marbled, delicate, nutty

MORTADELLA *Smoking Goose Meatery, Indianapolis, IN*

black peppercorns, warming spices

FINOCCHIONA *Moilinari, San Francisco, CA*

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.