

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

3.5 ea

HAMACHI CRUDO

yuzu vinaigrette, herb oil, radish, serrano pepper

18

MUSHROOM LARB WRAPS *GF*

Pebble Creek mushroom, toasted rice, shallot, fresh herbs, pickled mushroom, serrano pepper, porcini miso aioli, crispy rice paper, scallion, VPF greens

15

PAN FRIED PIEROGIES

potato, gouda & chive filling, creamed cabbage, shaved apple, candied walnut

16

HEIRLOOM TOMATOES

whipped feta, smoky harissa oil, pickled stonefruit, buckwheat sourdough, & green zhoug

16

CORN RIBS

ssamjang butter, ramp kimchi mayo, corn furikake, local farmer cheese

14

BLISTERED SHISHITO *GF*

shishito chevre, Bourbon pickled onion, jalapeño powder, crispy serrano ham

13

CHARRED EGGPLANT *GF*

tahini, pistachio dukkah, blistered tomato, parsley, mint

13

STARTERS

CHILLED GAZPACHO

heirloom tomatoes, cucumber, onion, garlic, Pedro Ximenez sherry vinegar, cracked pepper, scallion top oil

9

CAESAR SALAD

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

15

HEIRLOOM LETTUCE SALAD

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

13

NIÇOISE SALAD *GF*

olive oil poached tuna loin, tomato, new potato, olive, shallot, parsley, pole bean, soft boiled egg, maionese verde, acqua di pomodoro dressing **add Calvisius caviar \$20**

19

PASTA

CHEVRE GNOCCHI

fennel sausage, roasted squash, zucchini & eggplant, swiss chard, olive tapenade, brown butter breadcrumb, fresh basil, tomato water

20 / 31

SEAFOOD LINGUINE

poached mussel and clam, roasted fish collar, shrimp, white wine, butter, lemon, squid ink

22 / 33

SWEET CORN AGNOLOTTI

chevre & corn filling, corn nage, blistered corn, pickled stonefruit, dehydrated kale, jalapeño, sour cherry & pink peppercorn aigre doux

17 / 28

ENTRÉES

PAN SEARED SCALLOPS

piquillo cream, charred corn & cauliflower, pea shoots, pickled red onion, roasted marcona almonds

52

DRY AGED BONE-IN BLACK ANGUS RIBEYE *GF*

tallow roasted potatoes, allium, pickled garlic, charred tomato, Pedro Ximenez sherry butter

70

CARVED BEEF SIRLOIN *GF*

shallot, caper, parsley, arugula, maionese verde, grilled lemon

40

VIETNAMESE SEA BREAM *GF*

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

48

SUMMER VEGETABLE HASH *GF*

carrot, kale, onion, potato, market vegetables, sunny farm egg, pickled red onion, almond romesco

28

DEEP FRIED PORK CHOP

creamed corn, salsa macha, Nyblad stone fruit, arugula, aji verde sauce

46

RESERVE WINE & FOOD

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

CHEESE

CHÈVRE *Evergreen Lane, Fennville, MI*

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

TALEGGIO DOP *Forever Cheese, Cameri, Italy*

cow's milk, robust flavor, washed rind, buttery interior

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

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

BEEEMSTER CLASSIC 18 *Beemster, Netherlands*

cow's milk, crunchy, nutty, Werther's original

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

MIDNIGHT MOON *Cypress Grove, Arcata, CA*

goat's milk, buttery, subtly sweet, semi firm texture

DIRT LOVER *Green Dirt Farm, Weston, MO*

sheep's milk, dusted vegetable ash, bloomy rind

ROTATING BLUE

inquire with your server

THOMASVILLE TOMME *Sweetgrass Dairy, Thomasville, GA*

raw cow's milk, natural rind, semi soft, complex earthy flavor, creamy texture

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

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

COPPA DI TESTA

heritage hog, orange peel, parsley, garlic, peppercorn

PROSCUITTO DI PARMA *Parma, Italy*

dried in the sweet aromatic mountain air of Emilia Romagna, delicate & refined

JAMÓN SERRANO *El Cerro, Calamocha, Spain*

rich depth, salty, minimal fat, aged 12 months

ROTATING SALAMI *Red Bear Provisions, Mundelein, IL*

inquire with your server

COPPA *Smoking Goose Meatery, Indianapolis, IN*

whole muscle, delicately sweet, lightly salted, balanced

PROSCIUTTO AMERICANO *LaQuercia Cured Meats, Norwalk, IA* **add \$5**

lauded for its deep, rich flavor; silky & sweet, aged 10-12 months

MORTADELLA *Smoking Goose Meatery, Indianapolis, IN*

black peppercorns, warming spices

FINOCCHIONA *Moilinari, San Francisco, CA*



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.