

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

MARKET CRUDO

inquire with your server about today's selection

MP

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

SUPPLI AL TELEFONO

risotto fritters stuffed with duck ragu & mozzarella, duck fat pomodoro, pea shoots

16

SQUID STEAK *GF*

castelvetro olive, caper, white anchovy, parsley, garlic, red pepper flake, lemon, white wine, potato puree

17

CRISPY BRUSSELS SPROUTS

apple balsamic black butter vinaigrette, pork belly, shaved celery root, candied walnut, Oro Rosso di Capra cheese

14

MUSSELS & CLAMS *GF*

garlic, shallot, white wine, scallop xo, butter, Thai chili, lime, cilantro, scallion, crusty bread

19

CARROT STEAK *GF*

tahini, pistachio dukkah, parsley, mint, Nyblad plum gastrique

13

STARTERS

SEASONAL SOUP *GF*

inquire with your server about today's selection

10

CAESAR SALAD

romaine, white anchovy, baguette crouton, shaved parmesan, Caesar dressing

15

HEIRLOOM LETTUCE SALAD

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

13

WARM POTATO & HEARTY GREENS SALAD *GF*

quinoa, delicata squash, fingerling potatoes, pepitas, lemon & squash vinaigrette

16

PASTA

DUCK RAGU

Moulard duck, wild foraged hen of the woods mushroom, freezer peas, crème fraîche, Aleppo, black pepper canestri, duck fat breadcrumb gremolata

20 / 31

SEAFOOD LINGUINE

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

22 / 33

MUSHROOM PAPPARDELLE

wild foraged hen of the woods mushroom, chèvre, garlic, shallot, porcini powder, truffle salt, crispy kale

19 / 30

ENTRÉES

MARKET FISH

inquire with your server about today's selection

MP

DRY AGED BONE-IN BLACK ANGUS RIBEYE *GF*

white bean & mushroom ragu, winter greens, salsa verde, shaved Sarvecchio parmesan

70

CARVED BEEF SIRLOIN *GF*

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

40

WHOLE FRIED SEA BREAM *GF*

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

58

AUTUMN VEGETABLE HASH *GF*

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

28

DEEP FRIED PORK CHOP *GF*

cheesy grits, crispy brussels, pickled red onion, apple, miso caramel vinaigrette, aged cheddar, caramelized walnut, arugula

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

SALVA CREMASCO *Lombardia, Italy*

cow's milk, aromatic notes of hazelnut, mushroom & forest floor

VACHERIN SANGLE *Fromagerie Moleson, Orsonnens, Switzerland*

thermized cow's milk, spruce banded, buttery alipne cheese, tart finish, woody aroma

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

ORO ROSSO DI CAPRA *Moro Fromaggi, Oderzo, Italy*

cow's milk, blue cheese aged in sweet ruby wine, blueberries, blackberries & currant

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

TOMME DES CROQUANTS *Fromagerie Baechler, Southwest France*

cow's milk, rubbed with walnut liquor, semi-soft, creamy, nutty aroma

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

CAPICOLA

Evergreen Lane coppa roasted with garlic, paprika, fennel, & black pepper

PROSCIUTTO 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

CITY HAM

Evergreen Lane pork cider brined & orchard wood smoked

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*

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.

