

## SMALL PLATES

<b>OYSTERS</b> <i>GF</i>	3.5 ea
sour orange mignonette	
<b>CAVIAR SERVICE</b>	93
roating selection, served with traditional accoutrements	
<b>MUSHROOM LARB WRAPS</b> <i>GF</i>	18
Pebble Creek mushroom, toasted rice, shallot, fresh herbs, pickled mushroom, serrano pepper, porcini miso aioli, crispy rice paper, scallion, VPF greens	
<b>WAGYU BEEF EMPANADAS</b>	16
flaky wagyu fat pastry, braised wagyu short rib picadillo, shaved radish, cilantro lime crema, piquin salsa	
<b>SQUID STEAK</b> <i>GF</i>	17
Castelvetro olive, caper, white anchovy, parsley, garlic, red pepper flake, lemon, white wine, potato puree	
<b>CRISPY BRUSSELS SPROUTS</b>	14
apple balsamic black butter vinaigrette, pork belly, shaved celeriac, candied walnut, bleu cheese	
<b>MUSSELS &amp; CLAMS</b>	19
garlic, shallot, white wine, scallop xo, butter, Thai chili, lime, cilantro, scallion, crusty bread	
<b>CARROT STEAK</b> <i>GF</i>	13
tahini, pistachio dukkah, parsley, mint, Nyblad plum gastrique	

## STARTERS

<b>SEASONAL SOUP</b>	10
inquire with your server about today's selection	
<b>CAESAR SALAD</b>	15
romaine, white anchovy, baguette crouton, shaved parmesan, Caesar dressing	
<b>HEIRLOOM LETTUCE SALAD</b>	13
hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette	
<b>WINTER CITRUS SALAD</b> <i>GF</i>	16
arugula, hazelnut, ricotta salata, daikon radish, chile oil, preserved lemon citronette, genovese basil, mint	

## PASTA

<b>SPICY PORK RAGU</b>	20 / 31
Evergreen Lane heritage pork, Calabrian chile, onion, garlic, Aleppo pepper, freezer peas, winter greens, creme fraiche, gremolata, paprika garganelli	
<b>SEAFOOD LINGUINE</b>	22 / 33
poached mussel and clam, roasted fish collar, shrimp, white wine, butter, lemon, squid ink	
<b>PUMPKIN CARBONARA</b>	19 / 30
roasted heirloom pumpkin, pancetta, Sarvecchio parmesan, fried sage, chittara noodle	
<b>RICOTTA CAVATELLI</b>	27
butternut squash, aged provolone cream sauce, shaved black truffle	

## ENTRÉES

<b>MARKET FISH</b>	MP
inquire with your server about today's selection	
<b>DRY AGED BONE-IN BLACK ANGUS RIBEYE</b> <i>GF</i>	70
shady side farm bean & mushroom ragu, winter greens, salsa verde, shaved Sarvecchio parmesan	
<b>CARVED BEEF SIRLOIN</b> <i>GF</i>	40
shallot, caper, parsley, arugula, maionese verde, grilled lemon, potato chip	
<b>GRASS-FED STEAK BURGER</b>	22
double smash patty, edam cheese, dijonnaise, cornichon, pickled red onion, shreddeuce, shokupan bun, served with pork fat fries	
<b>WHOLE FRIED SEA BREAM</b> <i>GF</i>	58
Vietnamese yellow curry, blistered seasonal vegetables, hazelnut, Thai chile, fresh herbs, raw crunchy salad, lime & fish sauce vinaigrette	
<b>WINTER VEGETABLE HASH</b> <i>GF</i>	28
carrot, kale, onion, potato, market vegetables, sunny farm egg, pickled red onion, almond romesco	
<b>ROASTED HALF BRESSE CHICKEN</b>	54
spicy tomato braise, pork belly lardon, chickpea, potato, garum pickled pearl onion, red vein sorrel, genovese basil, petite baguette	

**CHEESE**

**CHÈVRE** *Evergreen Lane, Fennville, MI*

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

**LAVANDULA** *Koch Family, Appenzeller Region, Switzerland*

Organic raw cow's milk ripened with lavender. Creamy texture with a strong floral flavor

**GRÈS D' ALSACE** *Alsace, France*

cow's milk, creamy gooey interior, mottled red washed rind, matures for 19 days in vineyards

**BEEEMSTER CLASSIC 18** *Beemster, Netherlands*

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

**BREBITRUFFE TRADITION** *Albacete, Spain add \$5*

sheep's milk, salty, rich, pungent aroma, dense yet pilant curd

**RED ROCK** *Roelli Cheese Haus, Shullsburg, WI*

cow's milk cheddar, American style, bloomy rind, slight blue vein. Bright orange color from annatto, creamy mild flavor, and cave aged for at least 60 days.

**MIDNIGHT MOON** *Cypress Grove, Arcata, CA*

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

**FETA PDO** *Kissas, Greece*

goat and sheep's milk, aged in oak barrels. This cheese is part of a campaign to support quality traditional products that are under threat of disappearance.

**THOMASVILLE TOMME** *Sweetgrass Dairy, Thomasville, Georgia*

raw cow's milk, natural rind, semi-soft, grassy, buttery flavors, notes of buttermilk & mushroom

**FONDI BUFALA** *Crema, Italy*

buffalo's milk, soft creamy interior, salty & slightly sour, semi-firm exterior

**ROTATING BLUE**

inquire with your server

**MEAT**

**CHICKEN LIVER PÂTÉ**

iron & wine

**PÂTÉ MAISON**

rustic & herbal

**LOCAL LARDO**

Evergreen Lane heritage hogs, rosemary & orange peel

**DUCK HAM**

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

**CAPICOLA**

local pork coppa roasted with garlic, paprika, fennel, & black pepper

**CITY HAM**

local pork cider brined & orchard wood smoked

**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

**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** *Molinar, San Francisco, CA*

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