

## SMALL PLATES

<b>OYSTERS</b> <i>GF</i>	3.5 ea
sour orange mignonette	
<b>ROASTED BEETS</b> <i>GF</i>	14
smoked yogurt, winter citrus marmalade, mint, pistachio dukkah.	
<b>CRISPY GLAZED PORK BELLY</b>	16
tempura fried Hen of the Woods mushroom, coddled egg, arugula, salted maple glaze	
<b>SQUID STEAK</b>	17
romesco sauce, braised beans, potato, onion, fried tentacles, sorrel, parsley, preserved lemon	
<b>PAN FRIED PIEROGIES</b>	16
potato & gouda, spring onion soubise, creamed cabbage, apple, pickled mustard seed, pea shoot	
<b>MUSSELS &amp; CLAMS</b>	19
garlic, shallot, white wine, scallop xo, butter, Thai chili, lime, cilantro, scallion, crusty bread	
<b>MOREL TOAST</b>	22
soft scrambled eggs, crème fraîche, ramps, spring onion soubise	
<b>SCALLION PANCKAE</b>	15
flaky butter dough, scallop XO, chile crisp, mayo	

## 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>CITRUS SALAD</b> <i>GF</i>	16
arugula, hazelnut, ricotta salata, radish, chile oil, preserved lemon citronette, mint, basil	

## PASTA

<b>SPICY PORK RAGU</b>	20 / 31
Evergreen Lane heritage pork, Calabrian chile, onion, garlic, Aleppo pepper, freezer peas, braising greens, creme fraiche, gremolata, paprika garganelli	
<b>SEAFOOD LINGUINE</b>	22 / 33
poached mussel and clam, roasted fish, shrimp, romesco cream sauce. gremolata. squid ink	
<b>RAMP CARBONARA</b>	19/ 30
crisp rillon, ramps, egg yolk, crème fraîche, Parmigiano Reggiano, chittara <i>add ramp sausage \$7</i>	
<b>CACIO E PEPE</b>	19/ 30
black pepper brodo, Parmigiano Reggiano, black summer truffle, casarecce	

## 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, Sarvecchio parmesan	
<b>CARVED BEEF SIRLOIN</b> <i>GF</i>	40
potato croquettes, arugula, cilantro, radish, pickled red onion, salsa macha, cilantro lime crema	
<b>GRASS-FED STEAK BURGER</b>	22
double smash patty, Edam cheese, dijonnaise, cornichon, pickled red onion, shreduce, brioche bun, served with pork fat fries	
<b>TRUFFLE BURGER</b>	36
caramelized onions, garlic mayo, shaved truffle, midnight moon	
<b>WHOLE FRIED SEA BREAM</b> <i>GF</i>	58
Vietnamese yellow curry, blistered seasonal vegetables, hazelnut, Thai chili, fresh herbs, raw crunchy salad, lime & fish sauce vinaigrette	
<b>SPRING VEGETABLE HASH</b> <i>GF</i>	28
seasonal vegetables, carrot, onion, kale, pickled red onion, sunny farm egg, almond romesco	
<b>DEEP FRIED PORK CHOP</b>	46
creamed rice, spinach, chow chow, chili crisp, toasted rice, VPF greens	
<b>MOULARD DUCK BREAST</b>	48
ramps, morels, fiddleheads, sunchoke puree, saskatoon aigre doux	

**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

**ROTATING BLAKESVILLE** *Blakesville Creamery, Port Washington, WI*

inquire with your server

**JERSEY CHEDDAR** *Evergreen Lane, Fennville, MI*

cow's milk farmhouse style cheddar, natural rind

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

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

**SUNNY RIDGE** *Blakesville Creamery, Port Washington, WI*

goat's milk, semi-firm, washed with peach saison, tangy, musky, fruity funk

**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

**LILY ROSE** *Evergreen Lane, Fennville, MI*

goat's milk, bloomy rind, smooth creamy paste, camembert style

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

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

**HORNKUHKASE** *Urnasch, Switzerland*

thermalized cow's milk, Alpine style; nutty, brothy, with a hint of onion. velvety smooth

**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

**CITY HAM**

local pork cider brined & orchard wood smoked

**CAPICOLA**

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

**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

**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](http://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.