

## 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

*rockefeller add \$1 ea* green goddess, panko breadcrumb, sarvecchio

3.5 ea

### CAVIAR SERVICE

rotating selection, served with traditional accoutrements

93

### ROASTED BEETS *GF*

smoked yogurt, winter citrus marmalade, mint, pistachio dukkah.

14

### PB & J

crispy confit pork belly, spiced citrus marmalade, marcona almond butter, pullman loaf, arugula

16

### SQUID STEAK

romesco sauce, braised beans, potato, onion, fried tentacles, sorrel, parsley, preserved lemon

17

### PIEROGIES

pan fried, potato & gouda filling, spring onion soubise, creamed cabbage, apple, pickled mustard seed, pea shoot

16

### MUSSELS & CLAMS

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

19

### GRILLED CABBAGE *GF*

tahini, pistachio dukkah, parsley, mint, smoky harissa oil

13

## STARTERS

### SEASONAL SOUP

inquire with your server about today's selection

10

### CAESAR SALAD

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

15

### VPF ICEBERG WEDGE SALAD

green goddess, bleu cheese crumble, bacon, fried soy beans, hard boiled egg, chive

13

### CITRUS SALAD *GF*

arugula, hazelnut, ricotta salata, daikon radish, chile oil, preserved lemon citronette, genovese basil, mint

16

## PASTA

### SPICY PORK RAGU

Evergreen Lane heritage pork, Calabrian chile, onion, garlic, Aleppo pepper, freezer peas, braising greens, creme fraiche, gremolata, paprika garganelli

20 / 31

### SEAFOOD LINGUINE

poached mussel and clam, roasted fish, shrimp, romesco cream sauce. gremolata. squid ink

22 / 33

### RICOTTA TORTELLINI

silky carrot puree, english peas, carrot ribbon & baby greens salad, toasted cashew, citrus supremes

19 / 30

## ENTRÉES

### MARKET FISH

inquire with your server about today's selection

MP

### DRY AGED BONE-IN BLACK ANGUS RIBEYE *GF*

shady side farm bean & mushroom ragu, winter greens, salsa verde, Sarvecchio parmesan

70

### CARVED BEEF SIRLOIN *GF*

potato croquettes, arugula, cilantro, radish, pickled red onion, salsa macha, cilantro lime crema

40

### GRASS-FED STEAK BURGER

double smash patty, Edam cheese, dijonnaise, cornichon, pickled red onion, shreduce, brioche bun, served with pork fat fries

22

### WHOLE FRIED SEA BREAM *GF*

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

58

### GREEN CURRY *GF*

Hehlden Farm tofu, mushroom, carrot, jasmine rice, scallion, Thai chili, cilantro, Thai basil

30

### DEEP FRIED PORK CHOP

creamed rice, spinach, chow chow, chili crisp, toasted rice, VPF greens

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

**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**

Moulard 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.