

small plates

house deviled eggs	9
five deviled eggs + parmesan-bacon dust + smoked maldon salt (gf)	
hummus	10
lemon chickpea hummus + harissa oil + fried chickpeas + blistered micro peppers + parsley + smoked paprika + sumac + whipped toum + charred pita (vg)	
potted smoked trout	10
smoked trout spread + house pickles + olive oil sea salt crackers (p)	
beet tartare	10
baby beets + salt-cured egg yolk + vadouvan oil + labneh + crostini (v)	
salmon tataki	12
coho salmon + table onions + cabbage slaw + toasted sesame + pop rocks + kabayaki (p)	
char siu pork bao	10
bbq pork belly + cucumber + table onions + pickled carrots + gochujang mayo + steamed bao buns	

build a board

local folks whole grain mustard + cornichons + warm baguette	
select 3 items for 17. each additional 5	
salumi & charcuterie	cheeses
sopressata picante	tulip tree trillium
salame di manzo	zingerman's pimento
stagberry	el atrio manchego dop
duck prosciutto	midnight moon
pâté de campagne	belgioioso burrata
à la carte accoutrements	3
flat crackers & grissini	strawberries grapes
house pickles	piperade
honeycomb	spiced candied nuts

greenery

heritage beet salad	10
baby field greens + goat cheese + candied pistachios + pomegranate + blood orange vinaigrette (v,gf)	
panzanella salad	10
baby gem lettuce + burrata + heirloom tomato + pickled red onion + cucumber + croutons + aunt pearl's dressing (v)	

*(v) vegetarian (vg) vegan (p) pescatarian (gf) gluten free
**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

big plates

walleye	24
fingerling potato crust + “ratatouille” vegetables + whole grain mustard cream (p,gf)	
salmon	21
green lentil ragu + grilled asparagus (p,gf)	
half chicken	19
mushroom risotto + basil pesto + balsamic redux	
pork belly	19
blackberry glaze + maple fondant sweet potato + parsnip purée (gf)	
duck breast	23
torbert's orange grits + tart cherry demi + maque choux (gf)	
bavette steak	28
chimichurri + garlic herb fingerling potato + blistered cherry tomato + grilled asparagus (gf)	
roasted cauliflower	19
winter minted pea risotto + kabocha squash + vadouvan tomato sauce + toasted coconut (vg,gf)	

handhelds

choice of terra chips or garden salad	
wagyu burger	12
butter lettuce + tomato jam + shaved red onion + house pickles + roasted garlic aioli + smoked cheddar + potato bun	
bánh mì	12
pork belly + pork pâté + pickled carrots & daikon radish + cucumber + cilantro + gochujang mayo + bolillo roll	
watermelon katsu sando	10
grilled watermelon steak + tonkatsu sauce + sourdough bread (vg)	
spicy shrimp roll	14
poached shrimp + aji amarillo dressing + butter lettuce + warm roll	

dessert

corn crème brûlée	8
corn custard + burnt sugar (v)	
old vine zin poached pear	9
creme caramel + roasted pistachios + vanilla bean ice cream (v)	
flourless chocolate decadence	9
flourless chocolate torte + dark chocolate glaze + chantilly cream + fresh berries (gf,v)	

