



STARTERS

CAESAR SALAD

Romaine hearts, herb foccacia crouton,
marinated olives, cherry tomato, Parmesan,
anchovies, Caesar dressing‡ • 10

GREEN SALAD

Vitruvian greens, market vegetables,
Marieke smoked gouda,
heirloom apples, candied apple vinaigrette • 8

PEAR SALAD

Caramelized heirloom pears, Bibb lettuce, fig,
toasted pumpkin seed lavash,
fried *Clock Shadow* chevre, port vinaigrette • 15

SEASONAL SOUP

Please ask your server for today's offering • 10

SHRIMP COCKTAIL

Five poached wild caught gulf shrimp • 19

SEASONAL SMALL PLATES

CIDER BRAISED UPLAND'S PORK

Trotter broth, pierogi, *Pleasant Ridge Reserve*,
Harrow pear kimchee, radish,
pig ear mushroom • 17

BEET TARTARE‡

Wasabi marinated beets, mustard seed emulsion,
avocado puree, mizuna,
crispy maitake mushroom, peanuts • 16

DEVEILED CRAB‡

Chilau crab fritter, mango-pasilla puree, tangerine,
Jai Alai and tobacco aioli‡,
boiled peanuts, mustard greens • 18

CHEESE PLATE

Big Ed's, *Saxony Creamery*
Donatello, *Cedar Grove*
Barely Buzzed, *Beehive Cheese Co.*
Crema Kasa, Carr Valley
Stilton, *England*
Mobay, *Carr Valley*
• 6 each selection
• 15 add charcuterie

If there is something you desire not listed here, please do not hesitate to ask your server. We will do our best to accomodate you.

‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Chili aioli, garlic aioli and Caesar dressing contain raw egg.