

Chefs' 5 Course Tasting 85
Beverage Pairings 50

<u>beginnings</u>	
bread + butter	6/9
selection of local breads + house cultured butter	
bagna cauda	3
brussels	
fish sauce, soy, fresno, basil	
umami doughnut	
kombu, raclette, miso	
hamachi	
avocado, citrus, herbs	
beets	
goat cheese, orange gastrique, black walnut	
heirloom tomato	
10 yr hook's cheddar, watermelon, cucumber	
charcuterie	
chef's selection	
cheese	
chef's selection	
charcuterie + cheese	
composed board	

<u>middle</u>	
lobster pot pie	23
sauce américaine, root vegetables, fine herbs	
brodetto	
mussels, whitefish, 'nduja	
octopus	
black tahini, castelvetrano, arugula, mint	
tuna	
beef chicharrones, kohlrabi, burnt orange, egg	
<u>pastas</u>	
pierogi	
ricotta, mushroom, pickled onion, parsnip	
raviolo	
quail egg, hazelnut, brown butter	
tjarin	
smoked sunchoke, sunflower shoots, egg yolk	
chitarra	
truffle salsa, truffle froth, parmesan	
<u>pizzas</u>	
prosciutto	
mushroom, truffle, parmesan	
fennel sausage	
margherita	

<u>mains</u>	
hanger steak	
charred onion sobise, trumpet mushrooms, cipollini, salsa verde	
pork	
guanciale, cherries, mustard greens	
chicken	
root vegetable succotash, black eyed peas, jus	
spaetzle	
raclette, asparagus, corn	
sturgeon	
dashi, sea beans, sea buckthorn, enoki, crispy chicken skins	
scallop	
corn, maitake, charred onion	
<u>sides</u>	
swiss chard	
preserved lemon, black garlic	
green + white asparagus	
sauce américaine	
pommes purée espuma	
truffle, potato & chicken jus	
<u>featured farmers</u>	
slagel - meat / seedling - produce / klug - fruit	
werp - greens / chef's garden - mad hatter	



Executive Chef - Kyle Gieseke
General Manager/Beverage Director - Benjamin Meyer

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please advise your server of any food allergies you may have before ordering.