

ARTISANAL CHEESE & MEAT

each 14 · board of three 42 · board of six 78 · chef's board 156

CHEESE

with herb crackers, seasonal fruit preserves

pleasant ridge reserve 'alpine' cow · firm · WI

imperial buck white cheddar cow · semi-firm · WI

nancy's camembert cow, sheep · soft · NY

somerdale blue stilton cow · creamy · England

truffled goat cheese goat · semi-firm · WI

smoked gouda cow · semi-soft · Netherlands

MEAT

with bread, pickled veggies, grain mustard

prosciutto di parma dry cured ham, sweet and salty · Italy

coppa cured pork salumi, mild spice · MO

'gin & juice' salame cured pork & lamb, juniper, orange zest · IN

bresaola cured wagyu beef, peppery · Italy

finocchiona hard fennel salami, peppery, sweet and smoky · Italy

chicken liver mousse brandy, cream · smooth · House-made

SALADS add steak +15, salmon +16, chicken breast +11, shrimp +12

greens arcadian greens, cucumbers, cherry tomatoes, croutons, balsamic vinaigrette 14 ♦

cucumber & spinach pickled onions, everything bagel seasoning, green goddess dressing, parmesan 17 ♦

chicken salad with bib lettuce pulled rotisserie chicken, shallots, chives, cherry tomatoes, lemon vinaigrette 20 ♦

citrus ceviche shrimp, arugula, red bell pepper, shallots, avocado, jalapeño, cilantro, plantain chips 23 ♦

SMALL PLATES

calamari fritti lemon aioli 19

broken hearts fried artichoke, garlic cilantro dip 16

garlic shrimp butter, white wine, shallots, garlic, toasted bread 21 ♦

beef tataki seared beef, fried garlic, red radish, ponzu-soy citrus 22

HOUSE-MADE PASTAS gluten free fettuccini +3 ♦ add steak +15, salmon +16, chicken breast +11, shrimp +12

raviolini ricotta, brown butter, sage, grated fresh parmesan 21

pappardelle sautéed beef tips, wild mushrooms, mustard cream sauce, beef jus 26 ♦

fruits di mare spaghetti, shrimp, clams, calamari, salmon, white wine, garlic, fresh chives 28 ♦

carbonara spaghetti, crispy guanciale, pecorino romano, cracked pepper, shaved cured egg yolk 27 ♦

HOUSE-MADE PIZZAS

green roasted mushrooms, basil pesto, fresh mozzarella, parmesan 21

red pork & beef meatballs, mozzarella, ricotta, marinara, basil 22

white mozzarella, ricotta, spinach, garlic, olive oil 20

orange pulled rotisserie chicken, buffalo sauce, mozzarella, blue cheese drizzle 23

LARGE PLATES add house-made bread +5, add house salad +6

steak frites (8 oz) bavette, hand-cut french fries, green peppercorn sauce 34 ♦ upgrade to truffle fries +4

chicken milanese pan fried chicken cutlet, panko crust, arugula, lemon, shaved parmesan 29

hazelnut-crusted salmon (7 oz) broccolini, beurre blanc, fresh micro fennel 32

bangers & mash house-made sausages, mashed potatoes, onion gravy, whole grain mustard 27 ♦

backyard burger (7 oz) house-ground beef & short rib brisket blend, american cheese, Nueskes bacon, ketchup, mustard, lettuce, tomato, onion, potato bun, choice of hand-cut french fries or house salad 26 ♦ upgrade to truffle fries +4

SIDES

house-made bread, whipped butter 5

truffle parmesan fries truffle aioli 16 ♦

asparagus beurre blanc 13 ♦

broccolini shaved parmesan, crushed red pepper, shallots, garlic, lemon, olive oil 14 ♦

charred seasonal vegetables white wine butter 12 ♦

DESSERT

tarte tatin caramelized apple, white chocolate ganache, puff pastry crust 11 add vanilla scoop +6

bread pudding house-made vanilla ice cream, caramel sauce, pizzelle 13

amaretto parfait white & dark chocolate, amaretto cream, black cherry confit 12 ♦

house-made ice cream daily selection 12 ♦

♦ dish is (or can be) prepared gluten free
parties of six or more will have a 20% gratuity applied to their check
a 3.5% fee is added to help offset rising wages due to initiative 82
it is in lieu of raising menu prices and is not a gratuity