



Spring Dinner Menu

Appetizers

Pickled Rhubarb Caprese

buffalo mozzarella, basil and mint

12

Green Salad

farmer's cheese, barrel vinegar and herbs

10

Spring Leek and Potato Cream Soup

9

Chilled Asparagus

sweet egg custard and lavender croutons

12

House Smoked Kielbasa

braised sauerkraut and caraway steam bread

12

Hand Cut Tagliatelle Pasta

house made guanciale, fennel and sheep's milk cheese

12/18

For the Table

House Charcuterie Plate

with mustards and pickles 16

Farmstead Cheese Plate

with dried fruit, jams and chutney 14

Dip and Daily Pickle Plate

market assortment changes daily 14

Artichoke and Miso Dip

flatbread 9

House Olives 5

Sides

7 each

Grilled Local Asparagus

aioli and lemon

Black Kale

red onions

Sheldon Farms' Potato Fries

smoked onion remoulade

Entrees

Grass Fed Ribeye

frizzled spring onions, pea shoots and parsley aioli

32

Pastured Chicken

roasted artichokes, farro and marjoram

26

Great Lakes Walleye Pike

wild nettle cream, pickled ramps and glazed sunchokes

28

Prince Edward Island Mussels, Sheldon Farms' Fries

saffron, shallot and pickled lemon

22

Heritage Breed Pork Chop

German potato salad, wax beans and horseradish-watercress pesto

28

Line Caught Halibut

sweet herb broth, asparagus and new potatoes

26

Executive Chef: Matthew Weingarten

18% service charge will be added to parties of 6 or more

This is a non-smoking restaurant