



sesame focaccia, whipped tallow butter {v opt} 8

beausoliel oysters, new brunswick, cucumber mignonette {gf}
24 half dozen / 45 dozen *

charcuterie, shaved ham, chicken liver paté, pork rilette, bratwurst,
pickles, marcona almonds, ranch corn nuts, focaccia toast 22
purchase a bottle of de fermo 'concrete' rosato & receive a free charcuterie plate

point reyes blue cheese, strawberry jam, maldon sea salt,
focaccia toast {v} 20

leafy greens, honey vinaigrette, parmesan, shallot {vg opt, gf} 16

pork croquette, roasted oyster mushrooms, beer cheese, turmeric
pickled onion 22

smoked beet tostada, black sesame aioli, radish, ginger,
peanut, cilantro {gf, v} 20

beef frites, beef cheek, chipotle mayo, chimichurri,
confit garlic {gf} 20

shells, bell pepper sauce, sage, cipollini onions, celery leaf,
hazlenuts {v} 28

spatzle, alpine cheese, caramelized onions, crispy shallots {v} 28

triangoli, spinach and goat cheese filled, butternut squash sauce,
pickled squash, salt and pepper seeds 32

ribeye steak, red wine demi glace, onion rings, dijonnaise 50 *

executive chef: Sean Richardson
sous chef: Kody Aswegan

v: vegetarian, vg: vegan, gf: gluten free, opt: optional

** the fort wayne board of health would like us to remind you that consuming raw or undercooked foods of animal origin such as beef, fish, lamb, pork, poultry, shellfish, and egg may result in an increased risk of food borne illness. please notify your server of any dietary restrictions or allergies. **

bar menu

served at bar rail and community table only

pork rinds, leek mayo 10

bratwurst, dijon and whole grain mustard, sauerkraut 10

fried pork loin sandwich, curry ketchup, mayo, shredduce 15
add fries and dijonnaise +6

potato and bacon croquette, beer cheese, pickled radish 15

chicken skewers, salsa macha 4 each

stuffed chicken wings 12