



**sesame focaccia**, whipped tallow butter {v opt} 8

**plymouth champagne oysters**, massachusetts, melon mignonette {gf} \*  
24 half dozen / 45 dozen

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

**radish salad**, blue cheese dressing, pork floss, scallions {gf} 18

**oyster mushroom strata**, trillium triple cream cheese, cranberry  
mustard {v, contains nuts} 24

**corona beans and chorizo**, fall squash, cilantro pistou 22

**beef frites**, beef cheek, chipotle mayo, chimichurri,  
confit garlic {gf} 24

**oxtail ragout**, polenta, gremolata 28

**spaghetti alla gricia**, bacon, pecorino romano, leeks 32

**sweet potato & ricotta doppio raviolo**, cranberry raisin chutney, brown  
butter whey sauce, almonds, green ginger {v, contains nuts} 32

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. \**

