

dinner

sesame focaccia

whipped butter .v 8.

beausoliel oysters*

new brunswick, watermelon mignonette

.gf ½ dozen 24. dozen 45.

chicken liver paté

grilled bread, gribenes, pickles .16.

roasted sweet potatoes

ssamjang honey mustard, herbs, shallot .v, gf opt 16.

beans on toast

pesto, marcona almonds, confit garlic .vg 18.

spaghetti

bacon, spicy tomato sauce, parmesan, chili crisp .30.

rigatoni

melted leeks, dry vermouth, provolone, focaccia crumb .28.

tortelli

thai spiced sausage, smoked hamachi broth, thyme .contains shellfish 32.

fried walleye

beer batter, tartar sauce, fries, lemon .22.

pork collar*

celery root, manzanilla olive, arugula salad .gf 36.

red ranger chicken breast

roasted potatoes, oyster mushrooms, lemon cream .gf 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. **