



sesame focaccia, whipped tallow butter {v opt} 8

beausoliel oysters, cucumber mignonette {gf}

24 half dozen / 45 dozen *

purchase a bottle of 'shucks' pinot blanc/melon & receive a free ½ dozen

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

ham plate, pickled onion, corn nuts, butter, honey {gf} 18

french green lentils, marinated bell peppers, fried leeks,
dilly bean tartar sauce {gf} 20

dirty fried rice, carolina gold, szechuan sausage, paté, bell pepper,
cured egg yolk 22 *

tagliatelle, white pork ragu, sweet and sour corn, charred husk
olive oil 28

rigatoni, sungold tomatoes, epazote, breadcrumbs 28

pork chop, buttered cabbage, fermented tomato sauce,
green zhoug 40 *

ribeye steak, 14 oz., red wine demi glace, onion rings 55 *

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. **