dinner

bread & butter
sesame focaccia, whipped butter, maldon sea salt **.v, vg opt. 8.**

oysters *
half shell, mignonette, herb oil **.gf. ½ dozen 25 / dozen 46**

leafy greens
honey poppyseed vinaigrette, shallot, parmesan **.v, gf, vg opt. 15.**

beef tartare
celery leaf salsa verde, parmesan mayo, pickled celery root, marcona almond, toast **.gf opt, contains marcona almonds. 20.**

black and blue cabbage
blackened cabbage, blue cheese glaze, crispy onions **.v, gf opt. 18.**

chicken wings
maple citrus sauce, cilantro, walnuts **.gf, contains walnuts. 16.**

french toast
japanese milk bread, chicken larb, maple lime syrup **.20.**

cavatelli
italian sausage, white beans, giardiniera, confit garlic **.30.**

rigatoni
brown butter sauce, paté, cornichons, mustard seeds, pickled apple, chicken bits **.28.**

pappardelle
mushroom ragout, creme fraiche, lemon, dill, crispy wheat berries **.32.**

pansotti
jerk sweet potatoes, chili oil, coconut broth, pickled peppers with ginger, pistachio **.contains pistachios .32.**

executive chef: Sean Richardson
sous chef: Mike Runyan

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.* *****