

dinner

bread & butter

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

oysters *

half shell, strawberry mignonette, herb oil .gf.

½ dozen 24 / dozen 45

bavette tartare

celery leaf salsa verde, anchovy mayo, pickled celery, toast .28.

chicken wings

maple citrus sauce, cilantro, walnuts .16.

egg plant toast

raspberry, corn husk ash, dried beef .16.

chicken cordon bleu

smoked ham salad, swiss mornay .24.

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, lemon-dill creme fraiche, crispy wheat berries .30.

agnolotti

sweet corn, goat cheese, celery relish, corn velouté, chili oil .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. **