

# dinner

## **sesame focaccia**

*whipped butter .v 8.*

## **malpeque oysters\***

*prince edward island, watermelon mignonette .gf. half dozen 24. dozen 45.*

## **grilled chicken legs**

*herb marinade, lemon .gf 10.*

## **celery root pakora**

*green zhoug, pickled raisins .v, gf 16.*

## **roasted sweet potatoes**

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

## **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.*

## **red ranger chicken breast**

*oyster mushrooms, roasted potatoes, lemon .36.*

## **picanha steak \***

*hash brown, red wine demi glacé .gf opt 48.*

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. \**