



**sesame focaccia**, whipped butter {v} 8

**beausoliel oysters**, new brunswick, peach mignonette {gf}  
24 half dozen / 45 dozen \*

**purple daikon radish**, fried capers, lemon rind oil, gochugaru {v} 16

**carrot pakora**, green zhoug, pickled raisins {gf, v, vg opt.} 16

**roasted sweet potatoes**, ssamjang honey mustard, herbs,  
shallot {v, gf opt.} 16

**rutabaga toast**, rutabaga hummus, smoked cippolini onion,  
pickled red onion, seeds {v} 18

**wheat berry porridge**, kimchi, cheddar cheese, poached egg,  
pickled apple 25

**rigatoni**, tomato braised chuck roast, preserved lemon,  
pickled raisin 28

**spaghetti**, oyster mushrooms, sichuan peppercorn, creme fraiche,  
white miso 30

**celery root culurgiones**, apple, mushroom escabeche,  
sunflower seed, carrots {vg} 32

**picanha steak**, butternut squash, roasted apple and mustard glaze 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. \**