

dinner

sesame focaccia

whipped butter .v 8.

merasheen bay oysters

newfoundland, leek mignonette .gf ½ dozen 24. dozen 45

chicken liver paté

grilled bread, gribenes, pickles .16.

roasted sweet potatoes

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

carnitas tostada

apple butter, salsa negra, carrot pickles .gf 16.

beans on toast

pesto, marcona almonds, confit garlic .vg 18.

spaghetti

bacon, spicy tomato sauce, parmesan, chili crisp .30.

rigatoni

green garlic, dry vermouth, provolone, focaccia crumb .28.

fried walleye

beer batter, tartar sauce, fries, lemon .22.

grilled pork collar

spinach, miso vinaigrette with sunflower seeds .28.

executive chef: Sean Richardson

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. **