

dinner

sesame focaccia

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

oysters *

half shell, strawberry mignonette, herb oil .gf.

½ dozen 24 / dozen 45

leafy greens

shallot, parmesan, honey-poppyseed vinaigrette .v, vg opt. gf 15.

potato salad

olives, pickles, smoked tomato sauce, crispy wheat berries .gf opt. 18.

cherry tomatoes

blackberry, caramelized onion yogurt, sunflower seeds, cocoa crumb .gf opt. 18.

roasted carrots

curry, sunrise lentils, daikon radish XO, herbs .gf 18.

chicken cordon bleu

smoked ham salad, swiss mornay .24.

spaghetti

zucchini, pecorino, black pepper .v 28.

agnolotti

sweet corn, goat cheese, celery relish, corn velouté, chili oil .32.

cappelletti

ricotta, heirloom tomato sauce, bread crumb .v 32.

bavette steak

roasted fig hoisin, radish cake, scallion oil .gf opt 45.

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. **