

dinner

sesame focaccia

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

beausoleil oysters *

new brunswick, strawberry mignonette, herb oil .gf.

½ dozen 24 / dozen 45

salad greens

shallot, parmesan, honey-poppseed vinaigrette .v, vg opt. 16.

charred cucumber

hummus, sichuan sauce, cilantro, garlic honey .v, gf, vg opt. 16.

fennel vinaigrette

ramp pickles, ramp leaf vinaigrette, soft boiled egg, breadcrumb

.v, vg opt. gf opt. 16.

fried pork rilette

asparagus relish, asparagus and dijon demi-glace, pea shoots .18.

caserecce

goat cheese, dill, mint, fennel frond .v, contains pistachios 28.

bucatini

spinach, red radish, lime, nuoc cham .vg opt. contains peanuts 28.

anolini

mushroom and red wine, chicken butter, bacon, nettles .32.

casoncelli

chorizo, fig, brown butter, oregano, pistachio, lemon .30.

beef short ribs

galbi, braised turnips, bok choy kimchi .38.

grilled pork neck *

cucumber salad with yogurt, smoked strawberry BBQ .gf 38.

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. **