



### starters

**beausoliel oysters**, strawberry mignonette {gf}  
24 half dozen / 45 dozen \*

**smoked beef tongue**, cucumber, spicy and sour sauce, celery seed 16

**leafy greens**, honey vinaigrette, shallot, parmesan {gf, v, vg opt.} 16

**rainbow carrots**, carrot top curry, sesame cucumbers, herb salad,  
crushed peanut {vg} 18

### mids

**heirloom tomatoes**, blackberry vinaigrette, chicken skin, goat cheese,  
turmeric onion {gf} 24

**tagliatelle**, fennel frond pesto, summer squash butter,  
lemon oil {vg} 26

**rigatoni**, italian sausage, heirloom tomato sauce, taleggio cheese 26

### mains

**ham and shells**, charred fennel, smoked ham, mint,  
whey-cream sauce 26

**scarpinocc**, ricotta, ajo blanco, cherry tomatoes, fennel, smoked  
tomato oil 30

**ribeye steak**, 14 oz., honey demi glacé, kale and fennel au gratin 65 \*

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. \**