



~ starters ~

beausoliel oysters, ½ dozen, strawberry mignonette {gf} 24 *
purchase a bottle of 'shucks' pinot blanc/melon & receive a free ½ dozen

chicken wings, kimchi hot sauce, blue cheese {gf} 16

potatoes, bacon, cherry tomato, snow peas, pea broth {gf, vg opt.} 18

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

~ mids ~

braised daikon radish, coconut rice, cucumber, garlic scape {vg} 22

ham hock mexican pizza, white corn tortillas, rojo sauce, pinto beans,
cheese, radish {gf} 20

grilled chicken legs, mint chutney {gf} 16

ricotta gnocchi, breakfast sausage, sugar snap peas, anchovy butter,
salsa verde {v opt.} 24

rigatoni, italian sausage, heirloom tomato sauce, parmesan 26

~ mains ~

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

meatballs, olive oil braised garbanzo beans, herb creme fraiche,
fried garlic 28

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. **

