



## dinner



### ~ starters ~

**beausoleil oysters**, ½ dozen, roasted shallot mignonette {gf} 24 \*

**ham hock terrine**, pickled ramp, rhubarb, red radish {gf} 16

**tempura fried cheese curds**, fish sauce caramel, lime mayo, scallions 10

### ~ mids ~

**alubia blanca beans**, arugula, daikon radish, toasted seeds {vg, gf} 25

**green spaghetti**, cherrystone clams, ramps, nori butter, parmesan 28 \*

**cappelletti**, pork and duck sausage with beets, crispies, aromatic duck fat, consommé 28

### ~ mains ~

**shells and pork**, turmeric braised pork shoulder, carrot and tahini butter, lemon oil 24

**ricotta gnocchi**, breakfast sausage, anchovy butter, sunflower shoots, stinging nettles 24

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



**menus subject to change**  
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 restriction or allergies. \*