



## **food**

executive chef: *Sean Richardson*

sous chef: *Kody Aswegan*

### **small**

**autumn frost agrodolce**, pine nuts, parmesan **16**

*gluten free, vegetarian, vegan optional*

**sweet potatoes**, ssamjang honey mustard, herbs, shallot **20**

*vegetarian*

**celery root rarebit**, charred scallion salsa **16**

*gluten free*

**pink moon oysters**, ½ dozen, mignonette **18 \***

*gluten free*

### **medium**

**duck salad**, red cabbage, poppyseed dressing, blood orange, praline **20**

*gluten free*

**chicken schnitzel**, slaw, lemon, tahini **22**

**poutine**, viking potatoes, pork belly, mustard seeds **24**

**agnolotti**, short rib, goat cheese, apple demi glacé, almonds **28**

### **large**

**braised pork shoulder**, alubia blanca beans, dutch red shallot, dates **35**

*gluten free*

**red rigatoni**, spicy italian sausage, garlic confit, sofrito, herbs **28**

**butter kohlrabi**, basmati rice, pickled beets **26**

*gluten free, vegan*

**picanha steak**, winter vegetable hash, red wine, rosemary **38 \***

**duck breast**, duck sauce, winter radish **42 \***

*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. \**