



food

executive chef: *Sean Richardson*

sous chef: *Kody Aswegan*

small

celery root salad, carrots, tamarind, peanuts **16**

vegan optional, gluten free

fritters, b&b pickles, mozzarella, citrus agave **16**

vegetarian

sopapillas, braised chicken, pickled cabbage, garlic mayo **18**

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

medium

roasted potatoes, tallow, coconut milk, XO **16**

gluten free, vegan optional

flatbread, bacon, alpine mornay, pickled leeks **16**

vegetarian optional

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

beer battered squash, lentils, cranberry, garam masala **18**

large

king oyster mushroom, polenta, parmesan, fennel seed **26**

vegetarian

rigatoni, butternut squash, blue cheese, sage **26**

vegetarian

chorizo, chimichurri, pinto beans, fried tortilla chips **26**

gluten free

beef tri tip steak, potato and radish rosti, arugula pesto, demi glace **38 ***

*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. **