



building community through food

WE ARE A SCRATCH NATURALLY GLUTEN-FREE KITCHEN

NO SUBSTITUTIONS UNLESS TO ACCOMMODATE AN ALLERGY, DIETARY RESTRICTION OR RELIGIOUS PREFERENCE.

EACH DISH IS CURATED. ADDITIONAL SIDES ARE AVAILABLE FOR PURCHASE.

BEFORE PLACING YOUR ORDER, PLEASE INFORM US OF ANY FOOD ALLERGIES. WE DO HAVE BEST PRACTICES IN PLACE TO PROVIDE ALLERGY-FRIENDLY OPTIONS. HOWEVER, OUR PRODUCTS MAY CONTAIN THE 7 OF TOP 8 ALLERGENS: MILK, EGG, TREE NUTS, PEANUTS, FISH, CRUSTACEAN SHELLFISH, AND SOY. SOME PRODUCTS MAY BE PROCESSED IN FACILITIES THAT PROCESS THE TOP 8 ALLERGENS AS WELL. PLEASE BE ADVISED CONSUMING RAW, COOKED TO ORDER OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. NATURALLY, THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOOD-BORNE ILLNESSES.

CONSULTING CHEF - JILL VEDAA

redefining fine dining

everyone deserves good food

nosh

SUGAR SNAP PEAS // 8

/ raita, radish, pickled red onion, sumac vinaigrette /

FINGERLINGS // 9

/ roasted garlic salsa verde, shaved parmesan /

WHITE BEAN PURÉE // 10

/ grilled vegetables, focaccia /

CHEESE CURDS // 11

/ black pepper & pancetta aioli /

MUSHROOMS // 11

/ buffalo style, chow chow relish, blue cheese dip /

ASPARAGUS // 13

/ olives, saffron emulsion /

DUMPLINGS // 13

/ ricotta, asparagus, goat cheese /

PORK BELLY // 14

/ hot honey glaze, carrot purée /

CALAMARI // 14

/ coconut coriander glaze, cilantro /

MUSSELS // 16

/ saffron chorizo broth, grilled focaccia /

CRUDO // 16

/ tuna, black garlic tahini, scallion, ponzu, sesame brittle /

SCALLOPS // 18

/ asparagus, pancetta, mushroom butter, lemon oil /

charcuterie

BOARD // 27

/ three cheeses & meats, cornichons, pepper drops, dried fruit, apricot habanero jam, stone ground mustard & focaccia /

soup

MUSHROOM // 5

/ crispy wild mushrooms, rosemary oil /

ARTICHOKE // 6

/ lemon oil /

salad

HOUSE SALAD // 6

/ artisan greens, carrots, cucumbers, tomatoes /
/ choice of dressing: balsamic vinaigrette, buttermilk ranch, honey mustard vinaigrette /

SEASONAL SALAD // 6

/ bib, radicchio, pancetta, goat cheese, honey mustard vinaigrette /

feature

COUSCOUS // 22

/ roasted mushrooms, asparagus, caramelized carrot broth /

CHICKEN // 24

/ thigh, crispy artichokes, cardamom jus, waffle crumb /

SKATE WING // 24

/ snap pea salad, caper brown butter sauce /

MEATLOAF // 25

/ veal, glazed carrots, crispy fingerlings, rosemary gravy /

WALLEYE // 28

/ cannellini bean chorizo salad, salsa verde /

SHORT RIB // 32

/ sugar snap stir fry, brown sugar glaze, jasmine rice /

HANGER STEAK // 35

/ 10 oz., twice baked sweet potato, fire roasted pepper chutney /

RACK OF LAMB // 45

/ sweet potato gratin, asparagus, walnut mint pistou /

FILET // 48

/ 8 oz., mashed fingerlings, roasted mushrooms, black peppercorn sauce /