



SHAREABLES



oysters on the half shell* m.p. *gf*

market selection / rotating mignonette
add a bump of caviar +6 per oyster

charcuterie platter 37

rowdy rooster cured meat / rotating cheeses
house made pâté / pickles / spicy mustard /
marmalade / baguette

chicken wings 16 *gf*

korean bbq / sesame seeds
scallions / cilantro

steak tartare* 16 *gf*

hand-chopped raw tenderloin
horseradish / dijon / fines herbes
duck egg yolk / gaufrettes

warm marinated olives 12 *gf / vgn*

citrus / rosemary / thyme / fennel pollen

buttermilk ricotta tartine 15 *v*

sourdough toast / marinated tomato
shaved zucchini / arugula / aged balsamic
marcona almonds

smoked salmon rilette 15

orange marmalade / ramp pickled turnip
crème fraiche / rye fennel-pollen crackers

whipped feta 18 *v*

grass-fed feta / toasted nuts & seeds
garlic-fermented honey / marinated peppers
baguette

salt cod fritters 12

brandade / malt vinegar
piccalilli remoulade / lemon / fines herbes

loaded patatas 14

pork green chili / smoky queso
pickled chilis / pickled onion
cotija / cilantro / scallions
add sunny egg +2

bread board 15 *v*

cornmeal buttermilk biscuit / baguettes
fennel-pollen crackers / focaccia
honey, lemon, & thyme butter
house made preserves



FIRSTS



northeast indiana arugula 12 *gf*

honey & champagne vinaigrette
spiced pumpkin seeds / shaved pecorino
port poached apples

seasonal soup 13 *gf*

cauliflower / parsnip
leek / frico
chive oil

caviar service m.p.

domestic hackleback sturgeon caviar
bellini / gaufrettes / crème fraiche / chives
shallots / lemon wedges



MAINS



double smash burger* 22

american cheese / dill pickles / lettuce
tobacco fried onions / peppercorn sauce
brioche honey bun
served with patatas & aioli
make it a triple patty +4 / add a fried egg +2

chicken thigh & roasted mushrooms 36

yogurt marinated and grilled thigh
provençal garlic brodo / roasted garlic gnudi
local oyster mushrooms / summer greens
salsa verde

14oz ribeye* 62

fingerling potato / broccolini
umami paste
house cultured, bone marrow butter
black garlic bordelaise

mushroom tagliatelle 24 vgn

cashew cream / cashew cheese
roasted eggplant / charred tomato
basil pistou

cioppino 42

red crab / mussels / prawns / cod
san marzano tomato / thyme / dry vermouth
grilled garlic bread

14oz bone-in pork chop* 46 gf

sweet potato puree / beluga lentils
guanciale / leeks
persimmon & currant chutney

salmon* 35 gf

grilled asparagus risotto
carrot soubise / meyer lemon beurre blanc
brown butter & celeriac gremolata

À LA CARTE



grilled carrots 12 gf / vgn

baba ghanoush / fresh arugula
rosemary vinaigrette / olive & almond crumb

grilled broccolini 10 gf / vgn

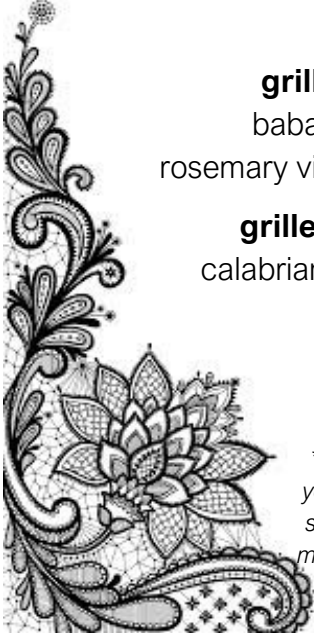
calabrian chili / garlic / parsley / lemon

roasted beets 13 gf / v

walnut cream / puffed quinoa / goat cheese
pickled apple relish / orange marinade

patatas & aioli* 10 v

fried potatoes / garlic sauce



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness / Fried items are done in a soy and peanut oil blend / Although some items are labeled GF, the kitchen is not gluten free certified and cross-contamination may occur / Groups of 5 or more may be charged a 20% service charge. When items on the check are discounted the gratuity is calculated from the pre-discounted amount.*

