SHAREABLES

chicken wings 16 *gf*
korean bbq sauce / sesame seeds
scallions / cilantro

loaded patatas 14
pork green chili / smoky queso
cotija / scallions / pickled chilis
pickled red onion / cilantro
add sunny egg +2

warm marinated olives 12 *gf, vgn*
citrus rind / rosemary
thyme / fennel pollen
add house made baguettes +5

local mushroom tartine 16 *v*
fresh grilled sourdough
winter squash mousse / arugala
roasted apple / pickled red grape
brown butter balsamic vinaigrette

bread board 15 *v*
cornmeal buttermilk biscuit
house made baguettes / focaccia
fennel pollen crackers
honey, lemon, & thyme butter
rotating seasonal preserves

oysters on the half shell* m.p. *gf*
rotating market selection
house made mignonette

steak tartare* 16 *gf*
hand chopped raw tenderloin steak
horseradish / dijon / fines herbes
duck egg yolk / gaufrettes

whipped feta 18 *v*
grass-fed feta / toasted nuts & seeds
fermented honey / marinated peppers
house made baguettes

smoked salmon rillette 15
orange marmalade / crème fraiche
seasonal pickled vegetable
fennel pollen crackers

charcuterie board –
rowdy rooster cured meats
rotating variety of cheeses
stone ground mustard / house jam
seasonal pickled vegetables
house made baguettes
grande board 42 serves 4-6
petite board 24 serves 2-3

FIRSTS

broccoli cheddar soup 13 *v*
caramelized onions / stout beer
roasted broccoli / sharp cheddar
focaccia croutons

indiana mixed greens 12 *gf*
local greens / pickled root vegetable
spiced cashew / ricotta salata
house beet vinaigrette

Groups of 5 or more will be charged a 20% service charge. When items on the check are discounted the gratuity is calculated from the pre-discounted amount.

MAINS

double smash burger* 22
american cheese / dill pickles
lettuce / tobacco fried onions
peppercorn sauce / brioche honey bun
served with patatas & aioli
add a fried egg +2
make it a triple patty +4
upgrade to loaded patatas + 9

14oz bone in pork tomahawk* 48 *gf*
sweet onion & white cheddar grits
roasted brussel sprouts / leeks
green tomato chutney
smoked sherry jus

maafe 30 *vgn, gf*
eggplant / sweet potato / chickpea
roasted sweet peppers / zucchini
tomato / peanut / lime
warm spices / basmati rice
black sesame tofu dumpling

14oz ribeye* 62
fingerling potato / green beans
sweet peppers / aglio e olio
black garlic bordelaise

braised wood farms short rib 42
red wine braised / peppercorn / thyme
tallow & red fife gnocchi parisienne
grilled carrots / parmesan reggiano

chicken thigh & mushrooms 36
yogurt marinated grilled chicken thigh
local roasted oyster mushrooms
roasted turnips / rye spaetzle
crème fraiche / chive

pan roasted salmon* 38 *gf*
butternut squash risotto
celeriac puree / basil oil
preserved meyer lemon buerre blanc

A LA CARTE

chilled roasted beets 13 *gf, v*
walnut cream / puffed quinoa / goat cheese
pickled apple relish / orange marinade

tempura fried mushrooms 16 *gf, v*
corals tooth mushroom / toasted rice
tempura / lime ponzu

patatas & aioli* 10 *v*

roasted brussels sprouts 11 *gf, v*
crispy brussels sprout leaves
lemon zest / hazulnut salsa macha
black lime labneh

sweet onion & cheddar grits 9 *gf*
green beans / sweet peppers
aglio e olio

house made baguettes 5 *v*

*The Indiana Board of Health would like us to remind you that consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.
All fried items are fried in a soy & peanut oil blend