



SHAREABLES



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

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

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

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

buttermilk ricotta tartine 18 *v*
grilled sourdough /
whipped buttermilk ricotta / shiso oil /
cherry tomato / roasted garlic /
pickled shallot / arugula / fennel /
preserved meyer lemon vinaigrette

smoked salmon rilette 15
orange marmalade /
seasonal pickled vegetables /
crème fraiche / rye fennel-pollen crackers

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

warm marinated olives 12 *gf / vgn*
citrus / rosemary / thyme / fennel pollen

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

charcuterie board
rowdy rooster cured meats
selection of cheeses / pickled veg
stone ground mustard / house made jam
house made baguettes

grande board 42 *serves 4-6*
petite board 24 *serves 2-3*

FIRSTS



mixed greens 12 *gf*
northeast indiana mixed greens /
pickled watermelon rind /
castelvetro olive vinaigrette /
spiced cashews / ricotta salata

bibb leaf salad 14
bibb lettuce / cherry tomato /
cucumber / green bean /
pickled red onion / focaccia crouton /
savory green goddess dressing /
charcuterie crisps



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
make your patatas loaded + 9

14oz pork tomahawk* 46 gf

sweet onion & cheddar grits /
blistered shishito peppers /
michigan peach mostarda /
smoked sherry jus

14oz ribeye* 62

fingerling potato / green beans /
sweet peppers / aglio e olio /
black garlic bordelaise

maafe 30 vgn / gf

eggplant / sweet potato / chickpea / tomato /
roasted sweet peppers / zucchini / peanut /
lime / warm spices / basmati rice /
black sesame tofu dumpling

hollander mussels 38

creamy lobster & sweet potato broth
braised fennel / lima beans / vermouth
fines herbes / lemon agrumato
grilled sourdough

chicken thigh & roasted mushrooms 36

yogurt marinated and grilled thigh
local oyster mushrooms / roasted turnips /
rye spaetzle / crème fraiche / chive

pan roasted salmon* 36 gf

grilled asparagus risotto / roasted onion /
arugula / sweet carrot soubise /
preserved lemon beurre blanc

'A LA CARTE



grilled carrots 12 gf / vgn

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

sweet onion & cheddar grits 9 gf

sweet onion / cheddar / green beans /
sweet peppers / aglio e olio

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.*

