

Tuna Dip

Paprika aioli, lavash, pickled watermelon rind-red pepper relish

-11-

Nachos

Sweet Potato chips, Salemville bleu cheese, red pepper ketchup, bacon lardons, pickled jalapeno

-11-

Shrimp and Pork Dumplings

Soy-whey glaze, Napa cabbage slaw, Chinese mustard vinaigrette, nước chấm

-13-

Acorn Squash Ravioli

Pancetta, sage brown butter, Illinois maple syrup, Marcoot Jersey Creamery Alpine cheese

-15-

Butcher's Plate

Coppa, pig heart pastrami, pork pie, knackwurst, smoked fish dip, Marcoot Jersey Creamery cave-aged Tomme and Havarti cheeses, country loaf, smoked tomato jam, honeycomb, eggplant relish, bread and butter pickles, pickled dilly beans, pickled beets

-30-

Parsnip and Apple Agnolotti

Oregon black truffle, onion crema, Marcoot Jersey Creamery Alpine cheese

-23-

Local Apple Salad

Fournie Farms curly kale, roasted apple vinaigrette, pine nuts, golden raisins, Marcoot Jersey Creamery Alpine cheese

-12-

Roasted Ozark Forest Mushroom Salad

Shiitake and Oyster mushrooms, Double Star Farms spicy greens, Baetje goat cheese, toasted pecans, warm bacon vinaigrette

-13-

Barneгат Light Sea Scallops

Yukon gold potato puree, charred broccoli and endive, citronette

-28-

Gulf Red Grouper

Celery root puree, smoked ham, roasted radishes and celery root, red wine reduction

-27-

Tagliatelle Bolognese

A&T Boer farm goat, Fournie Farms swiss chard, Marcoot Jersey Creamery cave-aged alpine, cheese

-23-

Certified Angus Filet

Russet-sweet potato mash, Double Star brussels sprouts, Farmhaus steak sauce v:5.3, breaded onion rings

-39-

This Evening's Desserts:

Chocolate Cup, dark chocolate mousse, peanut butter ice cream, shaved chocolate, peanut butter crumble

Crème de Caramel, cider poached apples, candied walnuts, cellar sea salt

Orange Pudding Cake, chocolate ice cream, crème fraiche, chocolate shortbread crumble

Brew for the Kitchen Crew -2-

Today's menu brought to you by:

The letter F the number 15, Chef / Owner Kevin Willmann, Chef Jake Sciales and Chef Michael Frank

Thank you so much for sharing your evening with us!