



## SMALL PLATES

### **Rock Shrimp Stuffed Jalapeño 16**

three cheese, pepita miso mole, cricket mayonnaise

### **Crispy Octopus 24**

tomato & asparagus spuma, crispy leeks, apple chili slaw, 'nduja sausage, sunflower seeds \*GF

### **Wagyu Tartare 21**

dijon greasy grits miso, capers, black garlic, shallots, quail yolk

### **Miso Soup 14**

chicken, roasted rye ramen, garden vegetables, black beans

### **Hummus & Bread 15**

*choice of one*

- **Arugula Salad** with crab, sweet potato crisps, peppers, aji amarillo crème \*GF
- **Charred Romaine Salad** with chèvre-caesar, duck fat fried potato croutons \*GF
- **Beet Salad** with chèvre, pepitas, red onion, apples, arugula, orange vinaigrette \*GF \*V
- **Lamb Meatball** with mint yogurt, cucumber, fermented ratatouille

## ENTREES

### **Tagliatelle Bolognese 35**

veal, pork, beef, prosciutto crisps, ricotta

### **Forest Mushroom Ravioli 32**

two cheese, tomato water, crispy brussels sprouts, seared koji mushrooms,  
ricotta salata, sunflower seeds, carrot crème \*V

### **Lasagna 29**

spinach noodles, roasted vegetables \*V

### **Walleye En Croûte 40**

duxelles, sunflower miso, seafood mousseline, smoked scallop yogurt sauce

### **Stuffed Veal Rack 60**

prosciutto, fontina, nasturtium, lemon, sunflower miso, tomato black shallot potato purée,  
haricot verts, madeira mushroom sauce

### **Lamb Shank 42**

rosemary black bean reduction, roast carrot risotto

### **Braised Short Rib 65**

celeriac purée, asparagus, burgundy glacé

### **Koji Rye Fried Chicken 38**

sporkgarden black corn grits, chili apple glaze, fried brussels sprouts

*Chef Christian Frangiadis*  
Sommelier Carrie Clayton

*Sous Chef Mike Bickel*  
Chef de Partie Marilu Castro Adames

*General Manager Sean Enright*  
Head Bartender Wesley Burdette

*Gardener Jonathan Corey*