

story.

dinner

cold

tuna

caviar, cucumber, chives, yogurt, sesame tuile 15

green salad

tarragon, mint, pistachios, lemon vinaigrette 7

“caesar”

romaine lettuce, parmesan, kalamata olives, croutons, tonnato dressing 9

crab salad

tomatoes, bibb letuce, basil dressing 14

ceviche

flake, apple, tomatillo, jalapenos, lime 14

roasted beets

smoked walleye, stracciatella cheese, capers, apples, dill-mustard vinaigrette 10

steak tartare

egg yolk, arugula, nicoise olives, pecorino romano, croutons 12

appetizers

foie gras

walnut pound cake, peaches, blackberry glaze 18

“chowder”

littleneck clams, halibut, shrimp, chile oil 12

smoked duck empanadas

black beans, avocado puree, jicama 10

mussels

fava beans, radish, wild rice, white wine sauce 12

hot

veal sweetbreads

artichokes, marble potatoes, corn salsa 15

linguine

lobster, chanterelles, swiss chard, burrata 16

risotto

wild mushrooms, poached egg, pancetta, parmesan 14

entrees

veal tenderloin

summer squash & blossom, olive rice, tomato sauce 35

chicken breast

sugar snap peas, shallots, lemon spaetzle 24

halibut

potato puree, english peas, chanterelle mushrooms 38

braised beef short ribs

potato gnocchi, green beans, bacon, onion rings 26

market fish

corn fritter, carrot, picholine olive, tomatillo puree, roasted garlic sauce mkt

ribeye

fava beans, baby turnips, kale & potatoe “cake” 36

pork belly

shrimp, fingerling potatoes, radishes, snow peas 25

*this is a sample menu – all items may not be available

carl thorne-thomsen
chef/proprietor