

OYSTER

coromandel—*Auckland, New Zealand*—3.00 each
kumamoto—*Humboldt Bay, California*—3.00 each
kusshi—*British Columbia, Canada*—3.00 each
caraque—*Northern New Brunswick*—2.50 each
bagaduce—*Bagaduce River, Maine*—2.50 each
island creek—*Duxbury, Massachusetts*—3.00 each

chef selection

6/\$15 12/\$30

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AGED HAM

SERVED WITH GOAT BUTTER AND PEASANT BREAD

serrano—*Salamanca, Spain*—21
la quercia rossa—*Norwalk, Iowa*—20
benton country ham—*Madisonville, Tennessee*—19

taste of three hams—20

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FISH, MEAT, VEGETABLE

spicy pork rinds

Slagel Family Farm, Forest, Illinois—5

frites—5

with George's organic egg—7

organic Hannah's Bretzel®

bavarian mustard—5

little gem salad—

Shooting Star Farm, Mineral Point, Wisconsin
pigs ears, basil, radish & buttermilk vinaigrette—8

bouchot mussels—*Stonington, Maine*

gueuze, bay, celery, butter & garlic—20

charcuterie plate—pork pie, head cheese,
pancetta-foie gras terrine, salami crudo, morteau sausage,
pickles & mustards—21

farm chicken—*Slagel Family Farm, Fairbury, Illinois*
half chicken with summer sausage & frites—22

CHEESE

big ed's (raw cow)—*Saxon Homestead Creamery,*
Cleveland, Wisconsin—7

mont st. francis (raw goat)—*Capriole,*
Greenville, Indiana—8

morbier (raw cow)—*Jura Valley,*
France—7

berkshire blue (raw cow)—*Berkshire Cheese Makers,*
Lenox, Massachusetts—8

little bloom on the prairie (goat)—
Prairie Fruit Farms, Champaign, Illinois—6

*consumption of raw or undercooked foods such
as seafood and shellfish may increase your risk of food borne illness*