# **HAPPY HOUR UNTIL 5:30 pm!**

\$6 BEER + WINE BUCK-A-SHUCK OYSTER SPECIAL Ask your server.

# **APPETIZERS/SHAREABLES**

### **Oysters**

Atlantic oysters, red wine mignonette, house-made hot sauce, lemon (GF) 3.50 each

### **EV** Caesar

Romaine and kale, focaccia, bacon, asiago, with lemon and garlic vinaigrette (VO, GFO) 15

#### **Fries**

Parmesan, chives, truffle aioli (GFO, V) 8

#### Charcuterie

Assorted cheeses, meats and crackers, pickled vegetables, olives, mixed roasted nuts (GFO) 33

\* Vegetarian cheese-only board available

# Fried Brussels Sprouts

Walnuts, brown butter, Parmigiano Reggiano, honey, balsamic reduction (V, GF) 16

# Tuna Tartare

Yellowfin tuna, lemon, sesame oil, togarashi, spiced shrimp chip, avocado aioli (GF) 18

### **Pork Belly**

Slow-roasted pork belly, gochujang barbecue sauce, cauliflower puree, pickled cauliflower and fennel (GF) 17

#### Scallops

Smoked cheddar grits, house-made hot sauce, pancetta, creole pickles (GFO) 21

'High 5' Show some extra love to the kitchen! 5

### **PASTAS**

#### Ravioli

Braised chicken thighs, thyme, lemon dill cream, sunflower seeds, Grana Padano 30

## Cacio e Pepe

Handmade egg yolk spaghetti, black pepper, parmesan (VO) 24

#### Gnocchi

Gorgonzola cream, potato pasta, arugula, pistachio, sundried tomatoes,
Grana Padano (V) 28

# **MAINS**

### **Short Rib**

Braised short rib, aged Beemster risotto, roasted shallot, red wine jus, pickled fennel (GF) 41

# Halibut

Duck fat roasted potatoes, smoked paprika oil, corn puree, roasted red pepper relish (GF) 39

# **Veal Schnitzel**

Panko breaded veal, braised red cabbage, German fondue sauce, crispy capers 36

### Crepe

Braised short ribs, rutabaga, horseradish, rosemary jus, side salad of balsamic emulsion, cherry tomato, arugula, sunflower seeds, pickled shallots, radish, currants 32

# Haddock

Panko breaded haddock, asparagus, tarragon remoulade, crispy baby potatoes, pickled veg 28

#### Burger

6 oz. chuck patty, roasted garlic aioli, onion jam, Beemster, Oulton's smoked bacon, brioche bun, side of house fries (GFO) 26

Oct. 9th, 2024