

Shepard

DINNER
winter 2018

STARTERS

- HAY ROASTED OYSTERS | *sorrel cultured butter, chili paste*° 18
RED BEETS | *pistachios, arugula, chili oil, herbs* 14
CHICORY SALAD | *roasted squash, apple + almond vinaigrette, parmigiano* 15
CARAMELIZED ENDIVE + APPLE | *gruyère, thyme, breadcrumbs* 14
ARTICHOKES + SHRIMP | *vegetables provençal, old bay aioli* 19
CRISPY OCTOPUS | *radicchio, meyer lemon, parsley, olive oil* 18
ROASTED BONE MARROW | *toasted sourdough, fleur de sel*° 18

PASTA

- ORECCHIETTE GRANO ARSO | *lamb leg sugo, roasted ricotta salata, cippolini onion* 21
TAGLIATELLE | *duck ragu, parmigiano* 20

MAINS

- BOUILLABAISSE | *codfish, scallop, saffron rouille, grilled bread* 27
ROASTED HALF CHICKEN | *bread salad, brussels, apples, tarragon green goddess* 29
CASSOULET | *yellow-eyed beans, duck confit, garlic sausage* 27
CHOUCROUTE GARNIE | *bratwurst, pork belly, napa cabbage sauerkraut, fingerlings* 27
STEAK FRITES | *prime strip, watercress, shallot butter*° 29

SIDES

- CHARRED BROCCOLI | *preserved lemon, chili oil* 9
MIXED MUSHROOMS | *garlic + thyme butter* 12



Bread service from our sibling, Hi Rise Bread Co.

Please notify your server if anyone in your party has a food allergy
°Consuming raw or undercooked foods increases your risk of food borne illness
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