

# Shepard

DINNER  
spring 2018

## STARTERS

- OYSTERS ON THE HALF SHELL | *rhubarb, orange, cucumber, grains of paradise*° 18
- CEVICHE | *rock shrimp+baby octopus, poblano, crispy plantains*° 16
- CELERY + CUCUMBER SALAD | *meyer lemon, anchovy, basil+parsley+mint* 14
- GRILLED ASPARAGUS | *parmigiano fonduta, orange, greens+herbs* 18
- ARTICHOKEs + SHRIMP | *vegetables provençal, old bay aioli*° 19
- FRIED WILD SMELTS | *bagna càuda, grilled lemon* 14
- SPRING-DUG PARSNIPS | *roasted figs, speck, ricotta, aged balsamico* 17
- TRIO OF SAUSAGES | *chorizo+andouille+duck and cherry, peppers+onions, mustard* 18

## PASTA

- FARFALLE | *braised rabbit, pancetta, peas, parmigiano* 22
- TORTELLONI | *ricotta+swiss chard filling, favas, mangalitsa lardo* 22
- TAGLIATELLE | *duck ragu, parmigiano* 20

## MAINS

- BOUILLABAISSÉ | *codfish, scallop, saffron rouille, grilled bread*° 28
- OVEN-ROASTED MUSSELS | *brandade fritter, chorizo, parsley* 28
- WHOLE GRILLED FISH DU JOUR | *fennel+citrus, chermoula, bibb lettuce*° MKT
- DUET OF ROHAN DUCK | *crispy artichokes, pickled green garlic, pea purée*° 29
- PORK CHOP | *olives+capers, mushrooms, swiss chard*° 29
- STEAK FRITES | *sirloin steak tip, watercress, shallot butter*° 29

## SIDES

- BROCCOLI + CAULIFLOWER | *brown butter, capers, lemon* 9
- MIXED MUSHROOMS | *garlic+thyme* 12
- FIDDLEHEADS + RAMPS | *ramp-top salsa verde* 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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