

# Shepard

DINNER  
summer 2018

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<b>STARTERS</b>	YELLOWTAIL CRUDO   <i>avocado, wax peppers, orange, chanterelles</i> ° 18
	SUMMER VEGETABLE SALAD   <i>sumac chèvre, pomegranate molasses, rye crouton</i> 15
	TOMATO + BEETROOT   <i>endive, medjool date vadouvan, saffron vinaigrette</i> 16
	SUMMER SQUASH   <i>ricotta, almond, pecorino. shishito pepper</i> 15
	ARTICHOKES + STEAK TARTARE   <i>parmigiano, lemon, toasted baguette</i> ° 18
	FRIED WILD SMELTS   <i>bagna càuda, grilled lemon</i> 15
	ANDOUILLE SAUSAGE   <i>cranberry bean sugo, grilled treviso radicchio</i> 16
OVEN-ROASTED MEATBALL SICILIANO   <i>pinenut, golden raisin, marinara, parmigiano</i> 16	

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<b>PASTA</b>	SPAGHETTI ALLA CHITARRA   <i>basil + walnut pesto, roasted sungold tomato</i> 21
	TAGLIATELLE   <i>duck ragu, parmigiano</i> 20
	FARFALLE   <i>jonah crab, soffrito, bottarga, cornbread crouton</i> 23

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<b>MAINS</b>	BOUILLABASE   <i>salmon, kauai shrimp, tomato broth, saffron rouille</i> ° 32
	GRILLED SWORDFISH   <i>fregola sarda, smoked almond, black olive</i> * 31
	STUFFED CALAMARI   <i>italian sausage, sauce romesco, cauliflower + wax bean salad</i> 29
	CHICKEN UNDER A BRICK   <i>poached lobster, crispy polenta, broccoli rabe</i> ° 39
	STEAK FRITES   <i>sirloin steak tip, watercress, shallot butter</i> ° 32

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<b>SIDES</b>	CIPPOLINI ONION + MUSHROOMS   <i>sherry vinegar, thyme</i> 11
	SICILIAN CAPONATA   <i>eggplant, pine nut, golden raisin</i> 9
	SMASHED FINGERLING POTATO   <i>orange yogurt, dill</i> 9

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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  
Printed 9/13/2018