

Shepard

DINNER
summer 2018

STARTERS	YELLOWTAIL CRUDO lobster oil, ligurian olives, torched cherry tomato, celery° 18
	GRILLED CUCUMBER SALAD fennel, strawberry, pine nut+chèvre purée 15
	TOMATO + BEETROOT endive, medjool date vadouvan, saffron vinaigrette 17
	SUMMER SQUASH ricotta, almond, pecorino. shishito pepper 15
	ARTICHOKES + STEAK TARTARE parmigiano, lemon, toasted baguette° 18
	FRIED WILD SMELTS bagna càuda, grilled lemon 15
	OVEN-ROASTED RATATOUILLE summer vegetable, grilled baguette 15
	ROSEMARY SAUSAGE watermelon salad, jalapeño, buttermilk aioli 16

PASTA	SPAGHETTI ALLA CHITARRA basil + walnut pesto, roasted sungold tomato 21
	TAGLIATELLE duck ragu, parmigiano 20
	MEZZALUNA triple cream filling, grilled corn, peach, italian sausage 22
	MALTAGLIATI local porcini, parmigiano, *special* 25

MAINS	DIVER SCALLOPS + SHRIMP bouillabaisse purée, summer squash, rouille° 32
	STRIPED BASS sea beans, hazelnuts, rock shrimp, brown butter, upland cress° 32
	DUET OF ROHAN DUCK confit-leg stuffed tomato, artichokes, sottocenere al tartufo° 29
	GRILLED PORK CHOP grilled corn+fava succotash, mustard-braised apricots° 29
	STEAK FRITES sirloin steak tip, watercress, shallot butter° 32

SIDES	BLISTERED BABY PEPPERS chili garlic oil, mint, cashews 12
	MINIATURE POTATOES cockles, roast fennel, urfa chili 11
	SICILIAN CAPONATA eggplant, pine nut, golden raisin 9

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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