

Shepard

DINNER
spring 2018

STARTERS

- OYSTERS ROCKEFELLER | *spinach, bacon, parmigiano*° 18
CELERY + CUCUMBER SALAD | *meyer lemon, anchovy, basil+parsley+mint* 14
ENDIVE + CRAB | *pea greens, yogurt, chervil, radish* 17
BRANDADE | *mixed greens, pickled peppers, sourdough toast* 16
ARTICHOKES + SHRIMP | *vegetables provençal, old bay aioli*° 19
CRISPY BABY OCTOPUS | *yellow-eyed beans, lentils, ham, pea green+pistachio pesto* 18
SPRING-DUG PARSNIPS | *roasted figs, speck, ricotta, aged balsamico* 17
ROASTED BONE MARROW | *jalapeño butter, cilantro, radish, orange*° 15
TRIO OF SAUSAGES | *chorizo+andouille+chicken boudin, sauerkraut, 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

- BOUILLABAISSE | *codfish, scallop, saffron rouille, grilled bread*° 28
WHOLE GRILLED FISH DU JOUR | *fennel+citrus, chermoula, bibb lettuce*° MKT
GRILLED QUAILS | *mixed grains, dates+fennel, aioli*° 29
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
GRILLED ASPARAGUS | *harissa, preserved lemon* 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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