

# Shepard

DINNER  
winter 2018

## STARTERS

- HAY ROASTED OYSTERS | *rockefeller-style*° 18  
CELERY + CUCUMBER SALAD | *meyer lemon, anchovy, basil+parsley+mint* 14  
LEEEKS VINAIGRETTE | *soft-poached quail eggs, hollandaise, almond, watercress* 16  
ENDIVE + CRAB | *pea greens, yogurt, chervil, radish* 17  
STUFFED + ROASTED ESCAROLE | *olives+capers, mushrooms, breadcrumbs* 15  
ARTICHOKEs + SHRIMP | *vegetables provençal, old bay aioli* 19  
CRISPY BABY OCTOPUS | *radicchio, meyer lemon, parsley, olive oil* 18  
ROASTED BONE MARROW | *toasted sourdough, fleur de sel*° 18  
TRIO OF SAUSAGES | *merguez+bratwurst+jagerwurst, sauerkraut, mustard* 18

## PASTA

- RICOTTA GNUDI | *stinging nettles, sweet onion sugo, potato, haricot vert, pecorino* 21  
FARFALLE | *braised rabbit, artichoke, pancetta, peas* 22  
TAGLIATELLE | *duck ragu, parmigiano* 20

## MAINS

- BOUILLABAISSE | *codfish, scallop, saffron rouille, grilled bread* 27  
WHOLE GRILLED FISH DU JOUR | *fennel+citrus, chermoula, bibb lettuce*° MKT  
ROASTED HALF CHICKEN | *truffled celeriac, bread salad, mushrooms, bacon* 29  
GRILLED QUAILS | *mixed grains, dates+fennel, aioli* 29  
PORK CHOP | *italian polenta, fennel+rhubarb moustarda, sour cream* 28  
STEAK FRITES | *sirloin steak tip, watercress, shallot butter*° 29

## SIDES

- BROCCOLI + CAULIFLOWER | *brown butter, capers, lemon* 9  
MIXED MUSHROOMS | *garlic+thyme* 12  
LENTILS + BEANS | *smoked ham, breadcrumbs* 10

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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