

Shepard

DINNER
spring 2018

STARTERS

- OYSTERS ON THE HALF SHELL | *rhubarb, orange, cucumber, grains of paradise*° 18
YELLOWTAIL CRUDO | *lobster oil, ligurian olives, torched cherry tomato, lovage*° 18
GRILLED CUCUMBER SALAD | *fennel, strawberry, pine nut+chèvre purée* 15
ASPARAGUS + HARICOT VERT | *feta, almonds, preserved lemon+tahini* 18
ENDIVE + CRAB | *pea greens, yogurt, chervil, radish* 17
ARTICHOKES + STEAK TARTARE | *parmigiano, lemon, toasted baguette*° 18
BABY BEETS + POTATOES | *blackberry sauce, hardboiled egg, watercress, tarragon* 17
FRIED WILD SMELTS | *bagna càuda, grilled lemon* 15
TRIO OF SAUSAGES | *chorizo+andouille+duck and cherry, peppers+onions, mustard* 18

PASTA

- FARFALLE | *braised rabbit, pancetta, peas, parmigiano* 22
CAPPELLETTI | *salmon, lovage crema, red beets, almonds* 22
TAGLIATELLE | *duck ragu, parmigiano* 20

MAINS

- DIVER SCALLOPS + SHRIMP | *bouillabaisse purée, summer squash, rouille* 32
BLACK BASS | *sea beans, hazelnuts, rock shrimp, brown butter, upland cress* 32
DUET OF ROHAN DUCK | *crispy artichokes, pickled green garlic, pea purée*° 29
GRILLED PORK CHOP | *grilled corn+fava succotash, mustard-braised apricots*° 29
STEAK FRITES | *sirloin steak tip, watercress, shallot butter*° 29

SIDES

- BROCCOLI + CAULIFLOWER | *brown butter, capers, lemon* 9
MIXED MUSHROOMS | *garlic+thyme* 12
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
Printed 6/10/2018