



Small Plates

Wild Alaskan Salmon Tartare* with Crostini	14
Pork and Pistachio Pâté with Pickles	11
Sweet & Sour Pork Meatballs with Scuppernong Sauce	6
Tallow Fries with Aioli*	4
Mustard Pickled Egg with Pickled Mustard Seeds	4
Miso Egg with Fermented Iberian Chile and Aioli*	5
Smoked Bluefish Pâté on Crostini	5
Chilled Asparagus Soup with Einkorn, Mint and Preserved Meyer Lemon	8
Zwiebelschmaltz with Dark Rye, Maldon Sea Salt and Pickles	7

An 18% gratuity will be included for parties of five or more.

We are unable to split checks for parties of five or more.

**The Allegheny County Health Department would like us to inform you that consuming raw or undercooked foods may increase the likelihood of contracting a foodborne illness.*

Pierogies

Pierogies are filled with white potatoes and grass-fed cottage cheese and come with caramelized onions and sour cream.

Pierogies	9
add Kimchi	4
Sautéed Greens	4
Smoked Pork Kielbasa	6
Kimchi and Sautéed Greens	8
Smoked Pork Kielbasa and Sautéed Greens	9
Kielbasa, Sautéed Greens and Kimchi	11

Hamburgers*

Grass-fed beef ground in house daily and served with fries. You may substitute spring mesclun greens for \$4.

with Lettuce and Onion	14
add American Cheese	1
Blue Cheese	2
Cave-Aged Gruyère	3
Cheddar	2
Bacon	2
Caramelized Onions	.75
Smoked Rhubarb Catsup	1

Fancy Burger of the Day	16
Cheddar, Bok Choy Slaw, Kimchi and Aioli*	
Extra Fancy Burger of the Day	17
Fancy Burger with Bacon	

Tempeh Burger

House-made tepary bean tempeh served with fries. You may substitute spring mesclun greens for \$4.

Tempeh Burger of the Day	12
American Cheese, Kimchi, Lettuce and Thousand Island*	

Hearty Salad

Spring Mesclun Greens, Potatoes, Pickled Beets, Lentils, Pickled Turnips, Watermelon Radish, Bistro Vinaigrette, Croutons and Grilled Five Points Sourdough

add Miso Egg	3
Beet Pickled Egg	3
Blue Cheese	2
Goat Cheese	2
Tallow Fries	2
Rhubarb Glazed Bluefish (until 9pm)	10

Desserts

Chocolate Truffle Cake with Whipped Cream	8
Matcha Pot de Crème with Wild Mint Meringue and Whipped Cream	8
Lardaceous Buttermilk Pound Cake with Poached Pineapple, Poached Rhubarb and Whipped Cream	8
Black Walnut Cake with Vanilla Ice Cream, Hot Fudge and Fleur de Sel	8
Apple Pie Ice Cream with Toasted Cashews, Caramel Sauce and Whipped Cream	6
1919 Root Beer Float	6
Boozy Root Beer Float with Zaya Rum	9