



**Small Plates and Soup**

Grass-Fed Beef Tartare with Traditional Garnishes*	15
Vermont Raclette with Senposai and Asian Pear Kimchi	15
Pork, Duck and Pistachio Pâté with Crostini and Pickles	11
Crispy Fried Lake Smelts with Iberian Chile and Preserved Meyer Lemon Aioli	6
Pickle Plate with Sour Dills, Pickled Radish, Turnips and Carrots with Morita-Sungold Aioli	10
Smoked Bluefish Pâté on Crostini	5
Miso Egg with Aioli and Iberian Pepper*	4
Beet Pickled Egg with Mustard	3
Goat Cheese Crostini with Red Pepper Jelly	6
French Fries with Aioli*	5
Carrot Soup with Onion Relish, Smoked Chile Oil, Cilantro and Yogurt	8

Legume menu also available until 9:00pm

A 20% gratuity is included for all 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 food borne illness.

**Pierogies**

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

Pierogies	9
add Spicy Kimchi	4
Grilled Radicchio	4
Smoked Pork Kielbasa	6
Spicy Kimchi and Grilled Radicchio	8
Smoked Pork Kielbasa and Spicy Newchi	9
Smoked Pork Kielbasa, Spicy Kimchi and Grilled Radicchio	11

**Hamburgers\***

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

with Lettuce and Onion	14
add American Cheese	1
Blue Cheese	2
Seven Stars Swiss	2
Seven Stars Cheddar	2
Bacon	2.75
Caramelized Onions	.75
Pickle Chips	1

Fancy Burger of the Day	16
Cheddar Cheese, Pickled Radish and Kohlrabi Slaw and Honey-Mustard Aioli*	
Extra Fancy Burger of the Day	17
Fancy Burger with Bacon	

**Tempeh Burger**

House-made soy bean tempeh served with fries. You may substitute salad greens for \$4

Tempeh Burger of the Day	12
Cheddar Cheese, Pickled Radish and Kohlrabi Slaw, Lettuce and Honey-Mustard Aioli*	

**Hearty Salad**

Baby Lettuces, Pickled Beets, Peppers and Turnips, Marinated Green Lentils, Kohlrabi, Fresh Radish, Apples, Grilled Five Points Sourdough, Croutons and Bistro Vinaigrette

add Blue Cheese	1
Goat Cheese	2
French Fries	1
Hard-Boiled Egg	1

**Dessert\*\***

Chocolate Truffle Cake with Whipped Cream	8
Black Walnut Cake with Vanilla Ice Cream and Salted Caramel Sauce	8
Gingerbread with Poached Husk Cherries and Whipped Cream	8
Husk Cherry Pie with Vanilla Ice Cream**	10
Gingerbread Ice Cream	4
Root Beer Float with Vanilla Ice Cream	6
Boozy Root Beer Float with Zaya Rum	9

\*\*Not all of our desserts are vegetarian. Please tell your server if you have any dietary restrictions.