# To Begin

### Artisanal Cheese & Charcuterie 18

Candied Nuts, Seasonal Fruit Jam's, Honey

# Caesar Salad 9

White Anchovies, Housemade Caesar Dressing, Crispy Parmesan

# Baby Gem Wedge 12

Lardons, Prosciutto Cream, Cherry Tomatoes, Eggs, Blue Cheese

# Roasted Baby Beets 12

Bacon-Walnut Vinaigrette, Goat Cheese, Arugula, Toasted Walnuts

# Grilled Octopus 12

Blood Orange, Grilled Fingerlings, Baby Carrots, Red Onions

# Shrimp & Grits 11

Brown Butter, Smoked Cheddar, Jalapenos

#### Drunken Mussels 10

White Wine, Shallots, Garlic, Parsley, Butter, Grilled Crouton

### Hummus 9

Grilled Pita, Vegetable Crudo

# Grilled Rabbit Sausage 11

Avocado Mash, Charred Onion Vinaigrette, Crispy Soft Boiled Egg

# Truffle Mac & Cheese 10

Mascarpone, Fontina, Brioche Crumbs, Truffle Oil

### Crepe Duo 15

Chefs Seletions

### Pomme Frites 7

Parmesan, Parsley, Assorted Sauces

**Executive Chef Jason Holmberg** 

Park 143

# And Then

#### Roasted Chicken 24

Pomme Puree, Grilled Leeks, Pan Jus

# Seared Duck Breast 26

Baby Brussels, Chipolinnis, Chanterelles, Blood Orange, Gooseberry

### Homemade Ravioli 18

Chicken, Prosciutto, Spinach, Herb Cream, Garlic Chips

### Gnocchi 16

Chef's choice of Ingredients

# Grilled New York Strip 30

Sweet Potato Puree, Haricot Vert, Lemon Vinaigrette

### Tea Rubbed Coulotte 28

Mushroom Dirt, Chanterelle, Asparagus, Veal Sauce

### **Braised Pork Shank 25**

White Bean Ragu, Pickled Mustard Seeds, Pork Sauce

# Fleisher's Butcher Burger 15

Organic Grass Feed Beef, Kaiser Bun, Homemade Pickles, Smoked Sea Salt

### Veal Paillard 21

Apple Sauce, Potato Cake, Fennel & Herb Salad,

# Fish Of The Day M.P.

Chefs Selections

# Red Pepper Fettuccine 19

Cauliflower, Arugula, Brussel Sprouts, Goat Chesse

#### **Desserts**

Ask your server for Daily Selections