

corner table dinner

starters

wild mushroom, potato and goat cheese terrine, pickled vegetable vinaigrette	9
bibb salad, fresh herbs, hard boiled egg, breadcrumb, vinaigrette	7
bologna sandwich, fried egg, brioche, mustard aioli	9
tartare, fingerling potato chips, chile and garlic vinaigrette	13
pork belly, braised cabbage, apple purée, mustard seed	9
crispy duck leg confit, frisée, warm lentils	12

cured meats

duck liver paté, grilled patisserie 46 bread	6
house sausage	7
pâté en croûte, mustard	8
charcuterie to share	16

pasta

parisienne gnocchi, black trumpet mushrooms, guanciale	16
lamb ragu, cavatelli, pea shoot, ricotta	21
pappardelle, pork sugo, sarvecchio	18

entrée

pork trio, jacob cattle beans, hush puppies	23
chile crusted halibut, spring pea fumet, pea tendrils, oyster mushrooms	29
flat iron steak, roasted vegetables, bearnaise, pommes fondant	27
duck breast, house made hoisin, crispy brussels sprouts, sweet potato, maitake	26

sides

caramelized brussels sprouts, preserved lemon	5
roasted vegetables	5
roasted fingerling potato, pancetta, frisée	5

cheese

upland dairy “pleasant ridge reserve” wisconsin
crave bros “les freres” wisconsin
nothern lights blue, minnesota
12

tasting menu

chef’s 5-course	\$65	wine pairings	\$30
next time try the kitchen table			
\$125			

Thank you to the staff at Corner Table: Thomas, Kyle, Patrick, Colleen, Victor, Rebecca, + Siri