# Plume

## SMALL PLATES

TIGELLE – Cresentina breads, prosciutto cotto, coppa, green tomato conserva, 24 month Parmigiano Reggiano, pear mostarda 20

GF V POTATO FRICO – Harrison Market gold potatoes, montasio cheese, local shallot, Bolzano sauce 13

VEGAN GF BRUSSELS SPROUTS – Crispy Brussels sprouts, smoked pumpkin seeds, apple butter vinaigrette 11

V SUPPLI – Fried risotto, panko, mozzarella, Parmigiano aioli 12

GF VEGAN GRILLED MUSHROOMS – Hen of the Woods mushrooms, sweet garlic sauce, aged balsamic, orange 15

SQUASH BRUSCHETTA – Stracciatella, speck, Harrison Market honeynut squash agrodolce, smoked pumpkin seeds 15

VEGAN FALL SALAD – Ripe pear, organic farro verde, shaved beets, red cabbage, local kohlrabi, hazelnuts, green tomato conserva, apple saba 11

GRILLED CAESAR SALAD – Grilled romaine, Parmigiano cream, anchovy dressing, radish, micro croutons 13

## PASTA

Our pasta is made in house by our culinary team *Denotes gluten free pasta substitute available

V PIZZOCCHERI DELLA VALTELLINA – House buckwheat pappardelle, potato confit, butter braised cabbage, fontina, garlic butter, Piave Vecchio cheese 20

✳ BIGOLI CARBONARA – Old Major jowl bacon, pecorino, egg yolk, black pepper 22

LASAGNE BOLOGNESE – Ground beef, mozzarella, tomato, béchamel, crescenza 25

PUMPKIN SPAETZLE – Mortadella, brown butter, asiago fonduta, kale, Belper Knolle cheese 22

V RIGATONI CACIO E PERE * – Pears, brown butter, Pecorino, aged balsamic, cracked pepper 23

BIGOLI AMATRICIANA * – Old Major jowl bacon, Mutti tomato passata, pecorino, chili flake 21

PUMPERNICKEL CAVATELLI – Smoked beef brisket, quark cheese, cabbage, Emmenthaler 28

PAPPARDELLE STROGANOFF * – Beef brisket, Hen of the Woods mushrooms, creme fraiche, chives 29

## LARGE PLATES

GF DF ✳ EICKMAN'S BEEF TENDERLOIN – 8oz. filet, potatoes, onion, bacon, balsamic 47

GF HOT CHICKEN – Polenta puree, olive oil braised greens, honey, chowchow 31

GF ✳ EICKMAN'S BONE-IN PORK CHOP – Balsamic brined, Edward's apples, fennel puree, fennel pollen, cider pan sauce 36

## DESSERTS

V TIRAMISU – Sponge cake, espresso, cocoa, mascarpone 11

GF HOUSE MADE GELATO – Ask for current flavors! 6

V BROWN BUTTER BLUEBERRY TART – Black raspberry, corn creme anglaise, saltine crunch, benne 12

No separate checks for parties of 7 or more,

GF V VEGAN Denotes gluten free, vegetarian, vegan and dairy free options

✳ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform staff of any allergies as not all ingredients may be listed