Shareables

ANTIPASTI BOARD 24
selection of three cured meats, cheeses, pickled vegetables with lavosh crackers

HOUSEMADE SEA SALT & ROSEMARY FOCACCIA VG 8
garlic confit & olive oil

WHIPPED RICOTTA V 15
roasted acorn squash, brown butter, pine cone syrup, fall spices

SMOKED TROUT CROQUETTES S 15
sauce gribiche

CHICKEN LIVER MOUSSE 12
golden raisin mostarda, grilled sourdough

LITTLE GEM CAESAR S 15
sourdough breadcrumbs, parmesan, cured egg yolk

NIEMAN FALL SALAD V 13
apples, shavel fennel, candied walnuts, hazelnut vinagrette, drunken goat cheese

ROASTED BUTTERNUT SQUASH SOUP GF V 12
apple, chestnuts, sage

CHICKEN MEATBALLS 15
creamy polenta, nona's sauce, parmesan

ROASTED BEETS GF V 13
citrus, goat cheese, fennel, puffed wild rice, champagne vinaigrette, hazelnut oil

Pasta

Renard's pasta is made on site with Durum Flour from Naples, Italy
Add Chicken +$6 | Add Salmon +$8 | Add Steak +$12 | Add Shrimp +$8

LOBSTER RAVIOLI S 38
roasted tomato vodka sauce, chive

SPAGHETTI & MEATBALLS 30
nona's sauce, parmesan

CAMPANELLI V 28
roasted mushrooms, cipollini onion, marsala cream sauce, sourdough bread crumbs, pecorino, thyme

MAFALDI 30
wild boar ragu, kale, parmesan

RIGATONI BOLOGNESE 30
ricotta salata, green onions

Entrées

STEAK FRITES* GF 50
12 oz prime new york strip, bordelaise sauce, beef tallow fries

GRILLED MAHI MAHI S 35
fregola sarda, cherry tomato, kalamata olives, capers

NIEMAN WOODS FARM POULETTE GF 32
confit thigh, farro, butternut squash, turnip, parsnip, chicken jus

MUSSELS* S 22
'nduja, smoked onions, fingerling potato, aioli

PORK OSSOBUCO GF 36
creamy polenta, braised kale, garlic chips

LABELLE FARMS DUCK BREAST* GF 40
grilled cabbage, black garlic purée, porcini sauce

RENARD'S BURGER* 22
caramelized french onions, gruyere, aioli

Stone-Fired Pizza

10" gluten-free cauliflower crust for $3 more

SAUSAGE & PEPPERONI 22
foxtown heritage meats™ fennel pollen sausage, pepperoni, jersey tomato sauce, mozzarella

MARGHERITA V 18
mozzarella, genovese basil, jersey tomato sauce

GARDEN V 20
cherry tomato, zucchini, squash, red onion, pesto sauce, parmesan

FUNGHI V 22
wild mushrooms, mozzarella, truffle pecorino, ricotta sauce, arugula, oregano

OLIVE & SAUSAGE 22
foxtown heritage meats™ fennel pollen sausage, jersey tomato sauce, olives, ricotta, genovese basil

Executive Chef - Brian Cripps | Chef de Cuisine - Jeffrey Henschel | Sous Chefs - Mike Easler & Caitlin Cooney

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions