



Oysters

Half Shell* | cocktail sauce, hot sauce, peppercorn mignonette • 24 half dozen | 48 dozen

Wood Roasted* | smoked jalapeno-bourbon butter • 28 half dozen | 56 dozen

First

Wedge Salad | hydro lettuces, buttermilk vinaigrette, maytag blue cheese, lardon, pickled red onion • 15

Warm Ricotta | truffle honey, sea salt, grilled bread • 14

Simple Salad | vegetables, sweet herbs, champagne-lemon vinaigrette • 13

French Onion Soup | caramelized onion, gruyere, crostini, veal demi-glace • 14

Roasted Bone Marrow* | bacon-jalapeno onion marmalade, pickled peppers, crispy shallots, tallow toast • 18

Wood Grilled Spanish Octopus* | warm farro, quinoa and white bean salad, sundried tomato, crispy capers • 26

Grazing Board | assortment of Iowa meats and cheeses, local honey, griddled sourdough • 24

Main

Wood Roasted Chicken Breast* | local cheddar heirloom grits, tomato-garlic blistered kale, chicken demi-glace • 28

Strauss Family Farms' Lamb* | double-cut chops, peas, carrots, mint • 48

Sakura Farms Pork Ribeye* | bone-in chop, roasted apple reduction, apple relish, roasted sweet potatoes • 38

Bavette Steak* | tallow roasted potatoes, pickled peppers, chimichurri aioli • 44

Black Angus Filet* | skin-on mashed potatoes, bone marrow butter, red wine demi-glace • 60

Center Cut Cauliflower Steak | warm farro, quinoa and white bean salad, golden raisins, pine nuts, sherry glaze • 28

Sea Bass* | shaved fennel salad with red onion and mint, romesco sauce • 38

Miso Glazed Black Cod* | turnips and radishes two ways, miso-ginger butter, tobiko roe • 40

Prices are subject to sales tax. A 20% gratuity will be added to parties of six or more guests.

Ask your server about menu items that are cooked to order or served raw. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Skuna Bay Salmon* | local-vegetable wild rice pilaf, coconut-curry vadouvan, cilantro oil • 36

For the Table

Charred Carrots | labneh, vadouvan, coriander, pistachio • 12

Crispy Brussels Sprouts | apple, honey-soy vinaigrette • 12

Broccolini | garlic, lemon, parmigiano-reggiano, breadcrumbs • 12

Mushrooms | white wine, herbs, roasted garlic • 14

Roast Cauliflower | spiced pepitas, cilantro, lime • 11

Anson Mills Grits | local cheddar and bacon • 12

Skin on Mash | local potatoes, cream, butter • 12

split entree charge 10

Imbibe

Vanilla Old Fashioned | templeton 4yr rye, madagascar vanilla bean, angostura, orange • 15

Aviation | aviation gin, crème de violette, maraschino liqueur, lemon • 13

Champagne Cocktail | mumm napa brut, courvoisier vs, sugar cube, angostura • 14

Hemingway Daiquiri | flor de cana 4yr silver rum, grapefruit, maraschino liqueur, lime • 13

Water Blossom | ketel one botanical cucumber-mint vodka, st. germain elderflower, cucumber, mint, lime, soda • 15

Beer Selection

Budweiser | american lager, st. louis, mo • 5

Bud Light | light lager, st. louis, mo • 5

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Bud Zero | low-abv malt beverage, st. louis, mo • 5

Exile “Ruthie” | gold lager, des moines, ia • 6

Stella Artois | gold lager, leuven, belgium • 6

Sierra Nevada “Torpedo” | extra ipa, mills river, nc • 6

Chimay Red | trappist brown ale, chimay, belgium • 16

Moongold Apricot Wheat | wheat ale, keg creek, glenwood, ia • 6

We would like to thank our partners for all they do for us, and our communities.

Berkwood Farms Cooperative

Sakura Farms

Sweet Endeavors Honey

Ladoga Lablanche Orchards

Prairie Lake Acres

Milton Creamery

Ray Family Farms

Anson Mills

Maytag Dairy Farms

Lee’s Greens

Strauss Family Farmers

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• AT THE HISTORIC •



• HOTEL FORT DES MOINES •

Horizon Line Coffee Roasters

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