



SUMMER 2017

Classic Pairings

	smoked trout roe - WA	\$50
	regalis classic white	\$115
<i>Caviar</i>	sturgeon - ID	
	russian golden osetra - Bulgaria	\$160
	All 3 selections	\$300
	<i>crème fraîche, egg mimosa, chive, red onion, cucumber, brioche toast</i>	
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<i>Oysters</i>	East Coast	1/2 dz - \$18
	West Coast	1 dz - \$33
	<i>cava vinegar mignonette, roasted lemon</i>	

Snacks & Shareables

FRITES	• champagne vinegar aioli, housemade ketchup	7
ARANCINI	• chorizo, piquillo aioli, picked peppers	8
CURDS	• panko crusted, dijonnaise	7
DATES	• herbed goat cheese, la quercia speck, marcon crumble, tomato cream	6
OLIVES	• heirloom spanish olives, fennel, herbs, grilled lemon, toasted bread	6
FGT	• fried green tomatoes, goat cheese, pepper jelly	7
BREAD BASKET	• sea salt, whipped processso cherry butter, seasonal jam	6

Cheese & Charcuterie

Cheeses

chevre - soft goat
 trillium - triple creme cow
 taleggio - buttery mild cow
 chevoo- dill pollen semi firm goat
 kentucky rose - semi firm cow
 campo de montalban - firm sheep
 aged gouda - firm cow
 red rock blue cheddar - firm cow

accoutrements: house mustard, seasonal jam, cornichons, candied nuts, pickled things, toast

1 - \$6 / 3 - \$16 / 6 - \$28

Meats

iberico chorizo - spain
 spicy calabrian- nduja artisans
 wild boar salame - creminelli
 finnochiona - nduja artisans
 gin n' juice salami - smoking goose
 nduja - nduja artisans
 serrano ham - fermin
 smoked duck breast - neuske's

Composed

- FLATBREAD** • roasted corn, parmesan cream, pickled onions, sweet peppers, cilantro lime
- WATERMELON** • baby kale, feta, pickled shallots, red wine vinaigrette
- SUMMER RISOTTO** • carnaroli rice, sweet corn, heirloom tomato, zucchini, parmesan
- SCALLOPS** • crispy polenta, corn puree, hominy succotash, pickled corn
- SHORT RIB** • potato rosti, braised kale, sweet corn relish, black garlic cream

Sweet

- PEACHES & CREAM** • brown butter peaches, champagne cream, basil-almond shortcake
- CHOCOLATE** • 65% dark chocolate brownie, summer cherry confit, nutella whip, cracked hazelnut
- BUBBLE FLOAT** • champagne, peach sorbet, raspberry pearls

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Soiree at Pops

**JOIN US FOR PERSONAL
OR CORPORATE EVENTS!**

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