



**SUMMER 2017**

## Snacks & Shareables

<b>FRITES</b> . champagne vinegar aioli, housemade ketchup	7
<b>CURDS</b> . panko crusted, dijonaise	7
<b>DATES</b> . herbed goat cheese, la quercia speck, marcon crumble, tomato cream	6
<b>OLIVES</b> . heirloom spanish olives, fennel, herbs, grilled lemon, crusty bread	6
<b>FGT</b> . fried green tomatoes, goat cheese, pepper jelly	7
<b>BREAD BASKET</b> . sea salt, whipped processo cherry butter, seasonal jam	6

### Classic Pairings

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



### Soiree at Pops

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OR CORPORATE EVENTS!**

**CONTACT ADAM AT:  
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## 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

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

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

### 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

### Sweet

<b>PEACHES &amp; CREAM</b> . brown butter peaches, champagne cream, basil-almond shortcake	9
<b>CHOCOLATE</b> . 65% dark chocolate brownie, summer cherry confit, nutella whip, cracked hazelnut	9
<b>BUBBLE FLOAT</b> . champagne, peach sorbet, raspberry pearls	14