



FALL 2017

Snacks & Shareables

FRITES . champagne vinegar aioli, housemade ketchup (add truffle +2)	7
BRUSSEL SPROUTS . dried cranberry, smoked bacon, apple maple glaze	9
DATES . herbed goat cheese, prosciutto, almond crumble, tomato cream	7
CURDS . bread encrusted, dijonnaise	7
OLIVES . heirloom spanish olives, garlic, aromatics, crostini	7
BREAD BASKET . 3D Baking breads, ploughgate creamery butter, seasonal jam	8

Classic Pairings

	smoked trout roe - WA	45
	paddlefish sturgeon - US	90
Caviar	russian crown osetra	160
	russian classic osetra	120
	both osetra	265
	all 4 selections	390
	crème fraîche, egg, chive, red onion, cucumber, brioche toast	
Oysters	daily selection	1/2 dz - \$18 1 dz - \$33
	cava vinegar mignonette, roasted lemon	

Cheese & Charcuterie

Cheeses

red barn 5 yr aged cheddar - firm cow
trillium - triple creme cow
taleggio - buttery rich cow
sonoma chevre- fresh soft goat
campo de montalban - firm 3 milk
aged gouda - firm cow
salemville amish blue - medium cow
carr valley marisa - semisoft sheep

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

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

Meats

iberico chorizo - spain
nduja - nduja artisans
wild boar salame - creminelli
finnochiona - west loop
gin n' juice salami - smoking goose
speck - berkshire prosciutto
chuck fred - red table
dodge city - smoking goose

Composed

AUTUMN SALAD . baby arugula & other greens, apple, fig, chèvre, pecans, cider vinaigrette	9
CRUDO . tuna, fennel, pickled radish, sumac, anisette vinaigrette	18
SHRIMP COCKTAIL . jumbo, celery root slaw, spicy cocktail sauce, roasted lemon	16
POKE . salmon, cucumber, apple, ginger, yuzu, pumpkin seeds, puffed wild rice	15
LAMB CHOPS . cranberry butternut slaw, chimichurri	20

Sweet

FRUIT & NUT . walnut dacquoise, mission fig, mascarpone, almond tuile	9
S'MORE TART . graham cracker tart, dark chocolate cream, toasted meringue	9
ARTISAN CHOCOLATES . bonbon assortment from <i>L.A. Burdick Chocolates</i>	12
SORBET . three scoops of daily flavors	9



Soiree at Pops

JOIN US FOR PERSONAL
OR CORPORATE EVENTS!

CONTACT ADAM AT:
akozman.pops@gmail.com

