



**SUMMER 2018**

## Bar Snacks

|   |   |
|---|---|
| <b>FRITES</b> . house ketchup, aioli  | 7 |
| <b>PRETZELS</b> . creamy horseradish cheddar                                | 9 |
| <b>DATES</b> . herbed goat cheese, prosciutto, tomato gastrique             | 8 |
| <b>OLIVES</b> . heirloom greek olives, aromatics, crostini                  | 7 |
| <b>BREAD BASKET</b> . 3D Baking breads, choice of ploughgate butter or EVOO | 8 |

## Classic Pairings

|                |  |                              |
|----------------|--|------------------------------|
|                | smoked trout roe - WA  | 45                           |
|                | paddlefish sturgeon - US   | 90                           |
| <i>Caviar</i>  | russian crown osetra   | 170                          |
|                | russian classic osetra   | 130                          |
|                | both osetra  | 265                          |
|                | all 4 selections   | 390                          |
|                | crème fraîche, egg, chive, red onion,<br>cucumber, brioche toast |                              |
| <i>Oysters</i> | daily selection  | 1/2 dz - \$18<br>1 dz - \$33 |
|                |  | mignonette, lemon            |

## Cheese & Charcuterie

### Cheeses

fresh chevre- soft fresh goat  
 camembert- soft cow  
 nena - soft cow, beer washed  
 coppinger - semi-firm goat, morbier style  
 honey rosemary manchego- firm sheep  
 2yr cheddar - med firm cow  
 sbrinz- med firm cow  
 bellamy blue - rich raw aged cow

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

1 - \$6 / 3 - \$16 / 6 - \$30

### Meats

lomo - smoking goose  
 stagberry salami - smoking goose  
 borsellino - la quercia  
 salame cotto - smoking goose  
 wild boar salami - creminelli  
 chorizo- Spain  
 extra vecchio - red table  
 duck prosciutto - smoking goose (+\$2)

## Bar Plates

- HEIRLOOM TOMATOES** . chopped market vegetables, sheep/goat feta, herbs, oil & vinegar
- BURRATA** . fresh Wisconsin burrata, confit cherry tomatoes, onion jam, baquette
- SHRIMP COCKTAIL** . jumbo, classic cocktail sauce, lemon
- POKE** . tuna, hot & not hot peppers, scallions, white peach vinaigrette, pepitas, tortilla chips
- STEAK TARTARE** . raw beef tenderloin, egg yolk, shallot, capers, dijon, baquette
- SMOKED SALMON** . smoked salmon spread, rye, salmon caviar

## Sweet

- FRESH BERRIES** . fresh berries, kirsch cream, short bread cookies 9
- CHOCOLATE BROWNIE** . chocolate mousse, chocolate ganache (scoop of vanilla ice cream +3) 9
- SORBET** . three scoops of daily flavors 9

12  
14  
16  
18  
18  
21



## Soiree at Pops

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

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