



## Classic Pairings

### Caviar

smoked trout roe - WA	45
paddlefish sturgeon - US	90
russian crown osetra	170
russian classic osetra	130
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
mignonette, lemon



## Bar Menu

**BAR MIX** . crispy wasabi chickpeas, curry toasted almonds, shaved pecorino 5

**FRITES** . house ketchup, aioli 7

**PRETZELS** . creamy horseradish cheddar 9

**OLIVES** . heirloom greek olives, aromatics, crostini 7

**DATES** . herbed goat cheese, prosciutto, tomato gastrique 8

**DEVILED EGGS** . smoked salmon, chive, dijon mustard, salmon caviar 10

**BRISKET SLIDERS** . waygu, pickled onion, cheddar, fries 12

**HEIRLOOM TOMATOES** . chopped market vegetables, sheep/goat feta, herbs, oil & vinegar 12

**BURRATA** . fresh WI cheese, summer squash purée, mixed pepper relish, lemon zest, baguette 14

**SHRIMP COCKTAIL** . jumbo, classic cocktail sauce, lemon 16

**POKE** . tuna, cilantro-lime vinaigrette, scallion, jalapeño, tortilla chips 18

**STEAK TARTARE** . raw beef tenderloin, egg yolk, shallot, capers, dijon, baguette 18

**SMOKED SALMON** . smoked salmon spread, rye, salmon caviar 21

## Cheese & Charcuterie

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

### Cheeses

**fresh chevre**, *Windshalow*, fresh goat - tart, fluffy, creamy, citrus + fresh hay

**camembert**, *France*, soft cow - buttery w earthy, grassy, beefy notes

**vena**, *Kenny's*, semi-firm cow - brie curd washed w beer, balanced cream + umami

**coppinger**, *Sequatchie Valley*, washed cow - morbier style, pineapple + peanut

**manchego**, *Spain*, semi-firm sheep/goat blend - traditional w mild sweet + herbacious notes

**2yr cheddar**, *Shelborne*, semi-firm raw cow - nutty + tangy, classic

**cupola**, *Red Barn*, med firm raw cow - creamy & sharp w protein crystals, caramel notes

**baley hazen**, *Jasper Hill*, blue cow - fudgy texture, nutty, mushroom + pepper

### Meats

**lomo**, *Smoking Goose* - pork loin cured, paprika + garlic, leaner alternative to prosciutto

**stagberry salami**, *Smoking Goose* - elk + pork salame, dried blueberries

**borsellino**, *La Quercia* - bold meatiness, soft lean texture

**salame cotto** - *Smoking Goose* - coarse grind, spiced fenugreek, pate-like mouth-feel

**wild boar salami**, *Creminelli* - dry, lean, aromatic + salty flavors

**chorizo**, *Spain* - rich fattiness, spicy/smoky paprika flavors

**extra vecchio**, *Red Table* - black pepper, garlic, white wine delicate + salty aromatics

**duck prosciutto**, *Smoking Goose* - decadent, candy-like sweetness, orange peel + anise notes (+\$2)

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

**Extra:** 3D Baking breads, choice of ploughgate butter or EVOO (+\$8)

## Sweet

**CHOCOLATE MOUSSE** . fresh berries, short bread cookies 9

**CHOCOLATE BROWNIE** . rye whiskey caramel, chocolate sauce, vanilla ice cream 9

**SEASONAL GALETTE** . pie crust folded around seasonal fruit filling, whipped cream 9