



Classic Pairings

Caviar

paddlefish sturgeon - US	90
russian crown osetra	170
both caviar	250

crème fraîche, egg, chive, red onion,
cucumber, brioche toast

Oysters

daily selection	
1/2 dz - \$18	
1 dz - \$33	
mignonette, lemon	



Soiree at Pops

CONTACT ADAM AT:
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Bar Menu

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

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

FRITES . house ketchup, aioli 7

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

tubby, Crown Finish Caves, firm cow - pineapple + peanut butter
flavors infused from its unique cave aging in Brooklyn, NY

arlington, Windshalow, firm goat - tomme style - salty, buttery + slightly
acidic

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

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

xo 26-month gouda, Beemster, firm sheep - classic w sweet 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

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

gin+juice salame - Smoking Goose - lamb + pork spiced w juniper &
orange

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

rust belt saucisson, Smoking Goose - rich creamy textured pork
sausage spiced w lemon peel + nutmeg

big chet's, Red Table - earthy fennel + garlic w subtle heat & white
wine notes

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