



Classic Pairings

<i>Caviar</i>		<i>Oysters</i>
paddlefish sturgeon - US	90	daily selection
russian crown osetra	170	1/2 dz - \$18
both caviar	250	1 dz - \$33
<i>crème fraîche, egg, chive, red onion, cucumber, brioche toast</i>		<i>mignonette, lemon</i>



Soirée at Pops

CONTACT ADAM AT:
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Bar Menu

POPCORN . 4

white cheddar and truffle

FRITES . 7

house ketchup, aioli

OLIVES . 7

heirloom greek olives, aromatics, crostini

MAC & CHEESE . 9

cavatappi, taleggio leek sauce, toasted breadcrumbs

DEVILED EGGS . 10

smoked salmon, chive, dijon mustard, salmon caviar

BRISKET SLIDERS . 12

pickled onion, cheddar, frites

STEAK TARTARE . 18

raw beef tenderloin, egg yolk, shallot, capers, dijon, baguette

BAR MIX . 6

candied almonds, pecans, cashews

FRIED CHEESE . 8

crispy juustalepia cows milk cheese, marinara

DATES . 8

herbed goat cheese, prosciutto, tomato gastrique

BURRATA . 14

confit tomato, balsamic reduction, crispy leeks, baguette

FOIE GRAS SAUSAGE BITES . 12

fig mustard, charred shallot compote, truffle gastrique, brioche

SHRIMP COCKTAIL . 16

cocktail sauce, lemon

SMOKED SALMON . 21

smoked salmon spread, rye, salmon caviar

Cheese & Charcuterie

Chef's Choice

3 CHEESES AND/OR CHARCUTERIE . 16

3 CHEESES AND 3 CHARCUTERIE . 30

accoutrements: breads, crackers, house mustard, seasonal jam, cornichons, candied nuts

Sweet

TRUFFLE FLIGHT	• champagne-orange, honey-pistachio, cardamom-fig	9
CHOCOLATE BROWNIE	• rye whiskey caramel, chocolate sauce, vanilla ice cream	9
CHEESECAKE	• goat cheese, blueberry compote, graham cracker crumble	9