



## Classic Pairings

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



## Soirée at Pops

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## Bar Menu

### BAR MIX . 5

crispy wasabi chickpeas, curry toasted almonds, shaved pecorino

### FRIED CHEESE . 8

crispy juustalepia cows milk cheese, pecorino marinara

### DATES . 8

herbed goat cheese, prosciutto, tomato gastrique

### DEVILED EGGS . 10

smoked salmon, chive, dijon mustard, salmon caviar

### BRISKET SLIDERS . 12

waygu, pickled onion, cheddar, frites

### FOIE GRAS BRATWURST . 12

fig mustard, charred shallot compote, truffle gastrique, brioche

### POKE . 18

tuna, cilantro-lime vinaigrette, scallion, jalapeño, tortilla chips

### FRITES . 7

house ketchup, aioli

### OLIVES . 7

heirloom greek olives, aromatics, crostini

### SCOTCH EGG . 10

venison & pork sausage, juniper, red wine-mustard cream suace, panko

### BURRATA . 14

summer squash purée, mixed pepper relish, lemon zest, baguette

### SHRIMP COCKTAIL . 16

cocktail sauce, lemon

### STEAK TARTARE . 18

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

### 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

<b>TRUFFLE FLIGHT</b>	• champagne-orange, honey-pistachio, cardamom-fig	<b>9</b>
<b>CHOCOLATE BROWNIE</b>	• rye whiskey caramel, chocolate sauce, vanilla ice cream	<b>9</b>
<b>SEASONAL GALETTE</b>	• pie crust, seasonal fruit filling, whipped cream	<b>9</b>