

FOOD MENU

SNACK PACK	
Maíz Crocante, Salt & Vin Pistachios, Marinated Olives, Chef's Choice Cheese & Meat	35.
MAÍZ CROCANTE	
Vadouvan Spiced	7.
SALT & VIN PISTACHIOS	10.
MANZANILLA OLIVES	
Lemon, Guindilla Pepper & Aleppo Chili	10.
Add Anchovies	+5.
STUFFED DATES	
Smoked Fourme d'Ambert & Country Ham	16.
FRITES	
Smoked Whisky Ketchup	15.
Add Guindilla Pepper Mayo	+2.
PETIT FRIED CHICKEN SANDWICH (2pcs)	
Cabbage Honey Slaw	19.
MUSHROOM SKEWERS	
Black Garlic Glaze	14.
BABY GEM SALAD	
Brown Butter Caesar	17.
SUNCHOKES	
Smoked Aioli, Szechuan & Peanut Dukka	17.
TARTE FLAMBÉE	
Fromage Blanc, Romanesco, Leeks & Ham XO	19.
ZUCCA PASTA	
Autumn Squash Ragú, Sage & Ricotta	25.
ALSATIAN STUFFED CABBAGE	
Confit Pork Shank, Pommes Purée & Mustard Jus	35.

SOMETHING SWEET TO EAT

BASQUE CHEESECAKE	
Poached Pear & Toasted Almonds	11.

À LA CARTE CHEESE AND CHARCUTERIE

14-MONTH AGED HAM BENTON'S	
Madison, TN	15.
DUCK PROSCIUTTO LA COMPAGNIE FLATIRON	
New York, NY	16.
DODGE CITY SAUCISSON SMOKING GOOSE	
Indianapolis, IN	16.
IBÉRICO PALETA FERMIN	
Castilla y León, Spain	19.

THE STAG DEER CREEK	
Pasteurized Cow's Milk, Sheboygan, WI	9.
CABRA ROMERO MONTESINOS	
Pasteurized Sheep's Milk, Jumilla Spain	9.
HUMBOLDT FOG CYPRESS GROVE	
Pasteurized Goat's Milk, Arcata, CA	10.
QUINTA POINT REYES	
Pasteurized Cow's Milk, Marin County, CA	10.
FOURME D'AMBERT Maison Paul Dischamp	
Pasteurized Cow's Milk, Auvergne, FR	10.
BREBIROUSSE D'ARGENTAL	
Pasteurized Sheep's Milk, Lyon, France	10.

CHEESE & CHARCUTERIE BOARD

Chef's Choice: Featuring a Curated Selection
from Artisanal, Domestic SM/LG
Producers 38/56.