

FOOD MENU

SNACK PACK	
Maiz 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 Add Anchovies	10. +5.
STUFFED DATES	16.
Smoked Fourme d'Ambert & Country Ham	
TUNA TARTARE	25.
Saffron Aioli, Spanish Potato Chips	
FRITES	
Smokey Ketchup with Laphroaig Add Guindilla Pepper Mayo	15. +2.
BEEF WELLINGTON PIGS IN A BLANKET	15.
PETIT FRIED CHICKEN SANDWICH (2pcs)	19.
Cabbage Honey Slaw	
MUSHROOM SKEWERS	14.
Black Garlic Glaze	
BABY GEM SALAD	17.
Brown Butter Caesar	
SUNCHOKES	17.
Smoked Aioli, Szechuan & Peanut Dukka	
ZUCCA PASTA	25.
Autumn Squash Ragú, Sage & Ricotta	
ALSATIAN STUFFED CABBAGE	35.
Confit Pork Shank, Pommes Purée & Mustard Jus	

À LA CARTE CHEESE AND CHARCUTERIE

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

THE STAG DEER CREEK Pasteurized Cow's Milk, Sheboygan, WI	9.
CABRA ROMERO MONTESINOS Pasteurized Goats's Milk, Jumilla Spain	9.
HUMBOLDT FOG CYPRESS GROVE Pasteurized Goat's Milk, Arcata, 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.
QUADRELLO DI BUFALA QUATTRO PORTONI Pasteurized Buffalo Milk, Lombardy, IT	11.

CHEESE & CHARCUTERIE BOARD

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