

FOOD MENU

SNACK PACK Vadouvan Corn Nuts, Salt & Vin Pistachios, Marinated Olives, Chef's Choice Cheese & Meat	35.
VADOUVAN CORN NUTS	7.
SALT & VIN PISTACHIOS	10.
MANZANILLA OLIVES Lemon, Guindilla Pepper & Aleppo Chili Add Anchovies	10. +5.
STUFFED DATES Smoked Fourme d'Ambert & Country Ham	16.
TUNA TARTARE Saffron Aioli, Spanish Potato Chips	25.
FRITES Smokey Ketchup with Laphroaig Add Guindilla Pepper Mayo	15. +2.
WELLINGTON PIGS IN A BLANKET	15.
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.
ROASTED PRAWNS Piquillo Pepper Butter	21.
ZUCCA PASTA Autumn Squash Ragú, Sage & Ricotta	25.

SOMETHING SWEET TO EAT

BASQUE CHEESECAKE Poached Pear & Toasted Almonds	11.
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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.