

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 10.
Add Anchovies +5.

FRITES

Smokey Ketchup with Laphroaig 15.
Add Guindilla Pepper Mayo +2.

FURIKAKE FRITES 35.

Trout Roe Aioli

STUFFED DATES 16.

Smoked Fourme d'Ambert & Country Ham

BABY GEM SALAD 17.

Brown Butter Caesar

CHARRED SNAP PEAS 17.

Smoked Aioli, Yuzu Kosho & Mint

TUNA TARTARE 25.

Saffron Aioli, Spanish Potato Chips

WELLINGTON PIGS IN A BLANKET 15.

PETIT FRIED CHICKEN SANDWICH (2pcs) 19.

Cabbage Honey Slaw

ROASTED PRAWNS 21.

Piquillo Pepper Butter

CAVATELLI & CLAMS 28.

Green Garlic, Asparagus & Bottarga

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.

SOMETHING SWEET TO EAT

BASQUE CHEESECAKE
Rosé-Poached Rhubarb & Toasted Almonds 11.