

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.

CROQUETTE MADAME 12.

Gruyère, Benton's Ham, Quail Egg

FRITES

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

WELLINGTON PIGS IN A BLANKET 15.

CHARRED SNAP PEAS 17.

Smoked Aioli, Yuzu Kosho, Mint

HOT DATES 18.

N'duja Sausage, Stracciatella

PETIT FRIED CHICKEN SANDWICH (2pcs) 19.

Cabbage Honey Slaw

ROASTED PRAWNS 21.

Piquillo Pepper Butter

SEARED TUNA 25.

Saffron Aioli, Spanish Potato Chips

BEEF TARTARE CAESAR 26.

Caper Relish, Baby Gem, Sourdough Croutons

STEELHEAD TROUT ROE AIOLI 35.

With Furikake Frites

À LA CARTE CHEESE AND CHARCUTERIE

14-MONTH AGED HAM BENTON'S

Madison, Tennessee 15.

SALAME COTTO SMOKING GOOSE

Indianapolis, Indiana 15.

DODGE CITY SAUCISSON SMOKING GOOSE

Indianapolis, Indiana 16.

DUCK PROSCIUTTO LA COMPAGNIE FLATIRON

New York, New York 19.

IBÉRICO PALETA FERMIN

Castilla y León, Spain 19.

THE STAG DEER CREEK

Pasteurized Cow's Milk, Sheboygan, Wisconsin 9.

ZAMARANO MARQUE DE CASTILLO

Raw Sheep's Milk, Castilla y Leon, Spain 9.

HUMBOLDT FOG CYPRESS GROVE

Pasteurized Goat's Milk, Arcata, California 10.

FOURME D'AMBERT Maison Paul Dischamp

Pasteurized Cow's Milk, Auvergne, France 10.

BREBIROUSSE D'ARGENTAL

Pasteurized Sheep's Milk, Lyon, France 10.

AGED GOUDA TWO SISTERS ISABLELA

Pasteurized Cow's Milk, Bussum, Holland 10.

CHEESE & CHARCUTERIE BOARD

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

SOMETHING SWEET TO EAT

BASQUE CHEESECAKE

Rosé-Poached Rhubarb, Toasted Almonds 11.