

FOOD MENU

SNACK PACK 35.

*Vadouvan Corn Nuts, Salt & Vin Pistachios,
Marinated Olives, Chef's Choice Cheese & Meat*

VADOUVAN CORN NUTS 7.

SALT & VIN PISTACHIOS 10.

MANZANILLA OLIVES 10.

*Lemon, Guindilla Pepper, Aleppo Chili
Add Anchovies +5.*

CROQUETTE MADAME 12.

Gruyère, Benton's Ham, Quail Egg

PRAWN TOAST 13.

Piquillo Pepper Butter, Charred Lemon

FRITES 15.

Smokey Ketchup with Laphroaig

Add Guindilla Pepper Mayo +2.

Add Steel Head Trout Roe & Aioli +20.

WELLINGTON PIGS IN A BLANKET 15.

SUMMER TOMATOES 19.

Ramp Chili Crisp & Jimmy Nardello Peppers

HOT DATES 18.

N'duja Sausage, Stracciatella

PETIT FRIED CHICKEN SANDWICH (2pcs) 19.

Cabbage Honey Slaw

SEARED TUNA 25.

Saffron Aioli, Spanish Potato Chips

BEEF TARTARE CAESAR 26.

Caper Relish, Baby Gem, Sourdough Croutons

BASQUE CHEESECAKE 11.

Rosé-Poached Rhubarb, Toasted Almonds

CHARCUTERIE

14-MONTH AGED HAM BENTON'S 15.

Madison, Tennessee

SALAME COTTO SMOKING GOOSE 15.

Indianapolis, Indiana

DODGE CITY SAUCISSON SMOKING GOOSE 16.

Indianapolis, Indiana

DUCK PROSCIUTTO LA COMPAGNIE FLATIRON 19.

New York, New York

IBÉRICO PALETA FERMIN 19.

Castilla y León, Spain

CHEESES

ZAMARANO MARQUE DE CASTILLO 9.

Raw Sheep's Milk | Castilla y Leon, Spain

ALP SBRINZ RES GUT 10.

Raw Cow's Milk | Obwalden, Switzerland

HUMBOLDT FOG CYPRESS GROVE 10.

Pasteurized Goat's Milk | Arcata, California

FOURME D'AMBERT MAISON PAUL DISCHAM 10.

Pasteurized Cow's Milk | Auvergne, France

BREBIROUSSE D'ARGENTAL 10.

Pasteurized Sheep's Milk | Lyon, France

AGED GOUDA TWO SISTERS ISABLELA 10.

Pasteurized Cow's Milk | Bussum, Holland

CHEESE & CHARCUTERIE BOARD 38.

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