

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 <i>Lemon, Guindilla Pepper, Aleppo Chili</i> <i>Add Anchovies +5.</i>	10.
CROQUETTE MADAME <i>Gruyère, Benton's Ham, Quail Egg</i>	12.
PRAWN TOAST <i>Piquillo Pepper Butter, Charred Lemon</i>	13.
FRITES <i>Smokey Ketchup with Laphroaig</i> <i>Add Guindilla Pepper Mayo +2.</i> <i>Add Steel Head Trout Roe & Aioli +20.</i>	15.
WELLINGTON PIGS IN A BLANKET	15.
SUMMER TOMATOES <i>Ramp Chili Crisp & Jimmy Nardello Peppers</i>	19.
HOT DATES <i>N'duja Sausage, Stracciatella</i>	18.
PETIT FRIED CHICKEN SANDWICH (2pcs) <i>Cabbage Honey Slaw</i>	19.
SEARED TUNA <i>Saffron Aioli, Spanish Potato Chips</i>	25.
BEEF TARTARE CAESAR <i>Caper Relish, Baby Gem, Sourdough Croutons</i>	26.

BASQUE CHEESECAKE 11.

Rosé-Poached Rhubarb, Toasted Almonds

CHARCUTERIE

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

CHEESES

ZAMARANO MARQUE DE CASTILLO <i>Raw Sheep's Milk Castilla y Leon, Spain</i>	9.
ALP SBRINZ RES GUT <i>Raw Cow's Milk Obwalden, Switzerland</i>	10.
HUMBOLDT FOG CYPRESS GROVE <i>Pasteurized Goat's Milk Arcata, California</i>	10.
BREBIROUSSE D'ARGENTAL <i>Pasteurized Sheep's Milk Lyon, France</i>	10.
AGED GOUDA TWO SISTERS ISABLELA <i>Pasteurized Cow's Milk Bussum, Holland</i>	10.

CHEESE & CHARCUTERIE BOARD 38.

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