

FOOD MENU

SNACK PACK 35.

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

CACIO E PEPE CORN NUTS	7.
SALT & VIN PISTACHIOS	10.
MANZANILLA OLIVES	10.
<i>Lemon, Guindilla Pepper, Aleppo Chili Add Anchovies +5.</i>	
PRAWN TOAST	14.
<i>Piquillo Pepper Butter, Charred Lemon</i>	
FRITES	15.
<i>Smoky Laphroaig Ketchup</i>	
Add Guindilla Pepper Mayo	+2.
Add Steelhead Trout Roe & Aioli	+20.
WELLINGTON PIGS IN A BLANKET	15.
SUMMER TOMATOES	19.
<i>Ramp Chili Crisp & Jimmy Nardello Peppers</i>	
MELON & STRACIATELLA	19.
<i>Celtuce, Vermouth Agrodolce, Espelette</i>	
PETIT FRIED CHICKEN SANDWICH (2pcs)	19.
<i>Cabbage Honey Slaw</i>	
SEARED TUNA	25.
<i>Saffron Aioli, Spanish Potato Chips</i>	
BEEF TARTARE CAESAR	26.
<i>Caper Relish, Baby Gem, Sourdough Croutons</i>	

BASQUE CHEESECAKE 11.

Caramelized Sour Cherries, Toasted Almonds

CHARCUTERIE

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

CHEESES

ZAMARANO MARQUE DE CASTILLO	9.
<i>Raw Sheep's Milk Castilla y Leon, Spain</i>	
THE STAG DEER CREEK	9.
<i>Pasteurized Cow's Milk Sheboygan, Wisconsin</i>	
HUMBOLDT FOG CYPRESS GROVE	10.
<i>Pasteurized Goat's Milk Arcata, California</i>	
MALGHESE MITICA	10.
<i>Pasteurized Sheep and Cow Lombardy, Italy</i>	
BREBIROUSSE D'ARGENTAL	10.
<i>Pasteurized Sheep's Milk Lyon, France</i>	
AGED GOUDA TWO SISTERS ISABELLA	10.
<i>Pasteurized Cow's Milk Bussum, Holland</i>	

CHEESE & CHARCUTERIE BOARD 38.

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