FOOD MENU

By Alexia Duchene

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 *Lemon, Guindilla Pepper, Aleppo Chili.* 10.
Add Anchovies +5.

CRUDITÉS 19.
Tarragon and Goat Cheese Dip

CARAMELISED ONION GRILLED CHEESE 17.
Braised in Red Wine, Comté, Mad River Blue Cheese

FRITES *Tarragon Mayonnaise* 15.
Make it a Loaded Frites with Bacon Jam +8.

PETIT FRIED CHICKEN SANDWICH (2pcs) 19.
Asian Pear Slaw, Miso Yuzu Aioli

BURRATA 21.
Roasted Koginut Squash, Sala Verde, Olives

KAMPACHI CRUDO 25.
Smoked Crème Fraîche, Satsuma Vinaigrette

WAGYU BEEF TARTARE 26.
Chive Sabayon, Potato Chips

CHIOCCIOLE PASTA 28.
Tuscan Kale and Garlic Sauce, Parmesan, Cured Egg Yolk

CHOCOLATE MOUSSE 15.
Olive Oil, Vanilla Cream

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

BIG RED WAGYU SALAME SMOKING GOOSE 17.
Indianapolis, Indiana

IBÉRICO PALETA FERMIN 19.
Castilla y Léon, Spain

CHEESES

ZAMARANO MARQUE DE CASTILLO 9.
Raw Sheep's Milk | Castilla y Leon, Spain

THE STAG DEER CREEK 9.
Pasteurized Cow's Milk | Sheboygan, Wisconsin

HUMBOLDT FOG CYPRESS GROVE 10.
Pasteurized Goat's Milk | Arcata, California

MALGHESE MITICA 10.
Pasteurized Sheep and Cow|Lombardy, *Italy*

AGED GOUDA TWO SISTERS ISABELLA 10.
Pasteurized Cow's Milk | Bussum, Holland

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