

CHARCUTERIE

All meats are available a la carte 4/oz.

SPANISH BOARD 18

Two Spanish salamis, coppa, jamon york, fresh chorizo, Miticaña

FRENCH BOARD 18

Two French saucissons, paté, pork rillettes, French garlic sausage, Comté

ITALIAN BOARD 18

Two Italian salamis, mortadella, capicola, Italian sausage, Taleggio

CHEF'S CHOICE 16

Chef's selection of five meats

All boards include accompaniments, bread

CHEESE

served with preserves, crostini

CHEF'S CHEESE BOARD 12

Chef's selection of three cheeses

A LA CARTE 4/ea

MITICAÑA CAÑA DE OVEJA, Spain, sheep

COMTÉ, France, raw cow*

FERME KUKULU, France, raw goat/sheep*

BLEU D'Auvergne, France, cow

TALEGGIO, Italy, cow

COWGIRL CREAMERY MT TAM, California, cow

CYPRESS GROVE MIDNIGHT MOON, California, goat

SNACKS

FRIED ALMONDS 4

PICKLED EGG 2

PICKLED VEGETABLES 4

HOUSE MARINATED OLIVES 4

TWO SHIGOKU OYSTERS* on the half shell, champagne mignonette 6

DRIED PEACHES, nectarines, & sundried tomato in lemon honey syrup, fennel seed, chilies, labneh, toast 4

AGED NOISETTE SALAMI, giardinere 5

SMALL PLATES

MIXED GREENS, grain mustard vinaigrette 8

MIXED CHICORIES, Grana Padano vinaigrette, croutons* 9 | add boquerones 1

SHAVED TURNIPS, brussels sprouts, radishes, buttermilk blue cheese, lemon garlic vinaigrette 9

ROASTED RAPINI, potatoes, romesco, ricotta salata 9

ROASTED SHRIMP, garlic, piment d'espelette, cabbage, radish, bread 12

BRAISED OCTOPUS SALAD, potatoes, chorizo, greens, smoked paprika vinaigrette 11

SCALLOP CRUDO, citrus vinaigrette, Calabrian chilies, frisée 12

STEAK TARTARE, olives, parsley, egg yolk*, toasted baguette 12

LARGE PLATES

ROASTED CHICKEN LEG, swiss chard, spaetzle, truffle oil, garlic, cream, lemon 19

CHOUROUTE GARNIE | kielbasa, bratwurst, frankfurter, ham, braised cabbage, potatoes, grain mustard 24

BRAISED BEEF SHORT RIB, roasted potatoes, olives, lardons, jus 25

PAN ROASTED HALIBUT FILLET, salt roasted potato, mussels and ham salad* 25

WHITE CHEDDAR BREAD PUDDING, roasted apple, wild mushroom sauce 15 | add Käsekrainer 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, dairy or eggs may increase your risk of foodborne illness/Tartare served raw/Aioli contains raw eggs/Wild mushrooms not an inspected product/Olives may contain pits/20% added gratuity for parties 6+