

FEBRUARY 12, 2017

SNACKS

SMOKED TROUT RILLETTE

pickled winter vegetables, sorrel bavaoais, rye toast
\$9

SOURDOUGH PRETZEL EPI

house made butter, caraway, parmesan,
pickled mustard
\$7

DUCK PÂTÉ

house pickles, crostini, grain mustard
\$9

POMMES CHAMONIX

old bay, cheddar
\$7

BEEF FAT FRITES

harissa ketchup
\$6

SMALL PLATES

BLACK TRUFFLE & FOIE GRAS FONDUE

gruyère mornay, baguette
\$16

WERP FARM GREENS

fig & brie croustillant, pickled parsnip,
brown butter-balsamic vinaigrette
\$12

FOIE GRAS POACHED CELERY ROOT

parsnip raviolo, truffled black trumpet mushroom puree,
pickled beech mushrooms, puffed wild rice,
parmesan espuma
\$16

VENISON TARTARE

coffee vail, coconut bavaoais, apple vinaigrette,
sunchoke chips
\$18

TORCHON OF HUDSON VALLEY FOIE GRAS

cardamom and clove compressed pears,
cassis gel, pain d'épice
\$18

IRON ROASTED P.E.I. MUSSELS

smoked pimenton, warm harissa butter
\$16

HAM SAMPLER

Prosciutto di Parma - Italy
Jamón Serrano - Spain
Speck - Italy
grain mustard, whipped butter,
sourdough
\$25

PLATE OF ASSORTED CHEESES

golden raisin jam
\$15

PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:

Surly Ten
Central State Totes McMaple
Belhaven Black
\$9

FANNY BAY

BC- \$3
firm meats, mild brininess,
cucumber finish

PEMAQUID

Maine - \$3
briny, firm,
light lemon notes

FRENCH KISS

New Brunswick- \$4
medium body,
sharp brininess, sweet finish

OYSTERS

BEAU SOLEIL

New Brunswick - \$4
delicate, mild brine,
sweet finish

HOLLYWOOD

Maryland - \$3
mild mineral brine,
round and brothy finish

IMPERIAL EAGLE

British Columbia - \$3
high brine, mild,
cucumber finish

ENTREES

PAPRIKA GLAZED SUCKLING PIG

barley, purple carrots, dates, hazelnuts, mojo rojo
\$25

CELERY ROOT AND BONE MARROW RISOTTO

½ Green Circle farms chicken, roasted parsnips,
confit leeks, madeira jus
\$28

SAUSAGE SANDWICH

boudin blanc, violet mustard,
truffled celery root-kohlrabi slaw,
New England split bun, beef fat frites
\$15

JUICY LUCY

Slagel Farms beef, American cheese,
red onion bacon marmalade, heirloom tomato,
butter lettuce, challah bun, beef fat frites
\$15

PAN SEARED STRIPED BASS

sunchoke purée, roasted rutabaga,
glazed winter vegetables, fermented black bean jus
\$28

PAN SEARED BROCCOLI STEAK

broccoli purée, broccoli arancini,
walnut-black garlic relish,
vegan demi glace, roasted sunchoke
\$18

CHOUROUTE

seared duck breast, duck sausage,
confit duck leg, 18 hour sauerkraut,
caraway pickled apples, confit potatoes, duck jus
\$28

PAINTED HILLS NY STRIP STEAK

citrus braised candy stripe beets,
Tokyo turnips, thumbelina carrots,
charred cauliflower puree, aerated "beer" naise
\$26

"THE ORDINARY"

WHOLE BRANZINO FOR TWO

melted leeks, wood roasted oyster mushroom,
maitake mushroom agnolotti, caviar beurre blanc

PAIRED WITH

Ayinger Brau Weisse
\$56

DRAFT LIST

BEER	STYLE	LOCATION	ABV	SIZE	PRICE
#1 GREENE KING ABBOT ALE (NITRO)	English Pale Ale crumpets, almonds, tried and true	St. Edmunds, England	5%	20oz	\$7
#2 BELHAVEN BLACK	Scottish Stout toast, cocoa, dry	Dunbar, Scotland	4.2%	20oz	\$7
#3 FORBIDDEN ROOT MONEY ON MY RIND	Witbier grapefruit, juniper, laid back	Chicago, IL	5%	13oz	\$6
#4 VICTORY DIRT WOLF	Double IPA marmalade, forest, fierce	Downingtown, PA	8.7%	13oz	\$7
#5 PRAGA DARK LAGER	Dark Lager nuts, caramel, surprisingly refreshing	Czech Republic	4.5%	15oz	\$6
#6 MALHEUR 12	Belgian Strong Ale plantain, sherry, "misfortune"	Buggenhout, Belgium	12%	10oz	\$10
#7 GARAGE PROJECT VENUSIAN PALE ALE	Pale Ale lemongrass, zesty, kegged on venus	Wellington, New Zealand	7.3%	10oz	\$9
#8 AYINGER BRAU WEISSE	Hefeweizen clove, phenolic, the benchmark	Aying, Germany	5.1%	20oz	\$7
#9 CENTRAL STATE TOTES MCMAPLE	Belgian Pale Ale funk, floral, wood is good	Indianapolis, IN	6%	13oz	\$5
#10 MOODY TONGUE THALIA HALL PILSNER	House Pilsner cheers to us!	Pilsen, USA	5%	15oz	\$6
#11 NEW BELGIUM LOVE: OSCAR	Sour Ale oak, blackberry, tart	Fort Collins, CO	6.8%	10oz	\$6
#12 JOLLY PUMPKIN GRATZER	Gratzer smoke, lemon pith, complex	Dexter, MI	5.2%	13oz	\$10
#13 SURLY TEN	Old Ale toffee, wood, warming	Minneapolis, MN	10.5%	10oz	\$6
#14 3 FLOYD'S MOLOKO	Milk Stout chocolate, anise, kubrick approved	Munster, IN	8%	13oz	\$7
#15 HOPEWELL G.O.A.T	Doppelbock roast, peanut brittle, true to form	Chicago, IL	7%	15oz	\$6
#16 21ST AMENDMENT BREW FREE OR DIE	American IPA spruce, resin, smooth	San Francisco, CA	7%	13oz	\$5
#17 POLLYANNA ARCANUM	Weizenbock bread, plantain, strength	Lemont, IL	7.8%	20oz	\$7
#18 LO REZ PRIMARY ELEMENT	Saison straw, peppercorn, dry	Chicago, IL	5.8%	13oz	\$5
#19 AVERY THE REVEREND	Quad currants, dark cherries, divine	Boulder, CO	10%	13oz	\$6
#20 HOPEWELL CLOVER CLUB	Wild Ale raspberry, botanics, a classic	Chicago, IL	6.5%	13oz	\$7
#21 VANDER MILL CHAPMAN'S BLEND	Hard Cider earth, tangy, johnny appleseed lives on...	Spring Lake, MI	6.8%	13oz	\$7
#22 ALLAGASH HIBERNAL FLUXUS	Imperial Stout espresso, fig, creamy	Portland, ME	8%	13oz	\$8
#23 PILSNER URQUELL	Czech Pilsner cold, czech, beer	Czech Republic	4.4%	15oz	\$6
#24 HOPEWELL REVIVAL SAISON	Coffee Saison mocha, marzipan, unique	Chicago, IL	5.5%	13oz	\$5

GET
32oz
FOR
\$12

FLIGHTS

CHEESE PLEASE!

PAIRS WELL WITH PLATE OF ASSORTED CHEESES

Surly Ten
Central State Totes McMaple
Belhaven Black
\$9

BREWERY OF THE MONTH:

HOPEWELL
G.O.A.T.
Clover Club
Revival Saison
\$9

TODAY'S BEER BY THE GLASS

SAMUEL SMITH WINTER WELCOME ALE

Tadcaster, England
Winter Warmer, 6%
toffee, crust, seasons greetings
glass - \$6 / bottle - \$10

TRAQUAIR HOUSE ALE

Innerleithen, Peeblesshire, Scotland
Scotch Ale, 7.2%
oak, plum, authentic
glass - \$10 / bottle - \$19