

SEPTEMBER 9, 2017

SNACKS

SOURDOUGH PRETZEL EPI v
house made butter, caraway, parmesan,
pickled mustard
\$7

DUCK PÂTÉ
house pickles, crostini, grain mustard
\$9

SHISHITO HUSH PUPPIES v
shishito peppers, parmesan,
buttermilk and lime aioli
\$7

BEEF FAT FRITES
harissa ketchup
\$6

SMALL PLATES

BLACK TRUFFLE & FOIE GRAS FONDUE
gruyère mornay, sourdough
\$16

HEIRLOOM TOMATO PANZANELLA v
griddled heirloom, tomato vinaigrette,
espelette croûtons, ricotta, basil powder
\$13

FOIE GRAS TORCHON
duck fat Hawaiian bread, fire roasted pineapple,
pink peppercorns, sherry gastrique
\$18

KING SALMON TARTARE
golden potato salad, red wine pickled cabbage,
lacy paprika crouton, chive drizzle
\$18

IRON ROASTED P.E.I. MUSSELS GF
smoked pimenton, warm harissa butter
\$16

GOAT CHEESE RAVIOLO
leek ash pasta, roasted pepper purée,
sweet corn, chanterelle mushrooms, hazelnuts, basil
\$14

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

PLATE OF ASSORTED CHEESES
apple butter
\$15

PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:
Miskatonic Ach!toberfest
Osiris Sun King
Belhaven Black
\$9

COROMANDEL
New Zealand - \$4
clean, fresh flavor,
slight cucumber finish

SUNSET BEACH
Washington - \$4
mildly sweet melon,
medium brine, mineral finish

STING RAY
Virginia - \$3
plump, sweet,
salty finish

OYSTERS

BRAS D'OR
PEI - \$3
"lake of gold," juicy salty flavor,
bitter lettuce like finish

RASPBERRY POINT
PEI - \$4
high brinness,
clean flavor with a sweet finish

PINK MOON
PEI - \$4
salty taste, clean flavor,
sweet finish

ENTREES

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

GARLIC STUFFED SLAGEL FARMS
1/2 CHICKEN
asparagus risotto, toasted pine nuts,
charred asparagus, preserved lemon, natural jus
\$24

ROASTED BEET STEAK v
bulgar wheat salad, horseradish cream,
crispy onion, orange, fennel, pistachios
\$16

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

OLIVE OIL POACHED HALIBUT GF
braised cucumber, cranberry beans,
leek purée
\$30

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

MARROW CRUSTED NY STRIP
tropea onions, blistered shishito peppers,
sauce soubise, foraged watercress, red ver jus
\$28

ROMAN SCALLOPS
romesco, zucchini,
pickled shallots, herb salad
\$24

"THE ORDINARY"

POMEGRANATE GLAZED QUAIL
chicken liver, roasted carrots, braised onions, pears,
carrot purée, herb persillade

PAIRED WITH #19
Avery White Rascal
\$19

v - VEGETARIAN GF - GLUTEN FREE

DRAFT LIST

BEER	STYLE	LOCATION	ABV	SIZE	PRICE
#1 GREENE KING ABBOT ALE (NITRO)	English Pale Ale crumpet, almond, tried and true	St. Edmunds, England	5%	20oz	\$7
#2 BELHAVEN BLACK (NITRO)	Scottish Stout creamy, roasted coffee, dark chocolate	Scotland, UK	4.2%	20oz	\$7
#3 SUN KING OSIRIS	Pale Ale bright grapefruit, citrus rind, clean finish	Indianapolis, IN	5.6%	15oz	\$7
#4 LOST ABBEY RED POPPY	Flanders Red Ale tart cherry, rich oak, few and far in between	San Marcos, CA	5.5%	10oz	\$10
#5 PRAGA DARK LAGER	Dark Lager caramel, nutty, surprisingly refreshing	Czech Republic	4.5%	15oz	\$6
#6 OFF COLOR YUZU FIERCE	Berliner Weissbier tart citrus, yuzu, crisp finish	Chicago, IL	3.8%	13oz	\$7
#7 FOUNDERS GREEN ZEBRA	Gose watermelon, sea salt, dry finish	Grand Rapids, MI	4.6%	13oz	\$7
#8 WEIHENSTEPHANER HEFEWEISSBIER	Hefeweizen banana, clove, world's oldest brewery	Germany	5.4%	20oz	\$7
#9 AROUND THE BEND 1227 BROWN	Brown Ale cacao nib, coffee, roasted malt	Chicago, IL	6.9%	15oz	\$6
#10 MOODY TONGUE THALIA HALL PILSNER	House Pilsner cheers to us!	Pilsen, USA	5%	12oz	\$5
#11 ORIGINAL SIN DRY ROSÉ	Cider tart apple, effervescent, dry finish	New York, NY	6.5%	13oz	\$7
#12 PERENNIAL KEITH'S KORNER	IPA tropical fruit, lemon zest, grassy finish	St. Louis, MO	6%	13oz	\$7
#13 3 FLOYDS MOLOKO	Milk Stout milk chocolate, roasted coffee, vanilla	Munster, IN	8%	13oz	\$8
#14 ALLAGASH HOPPY TABLE BEER	Belgian Pale Ale citrus rind, bready malt, mineral finish	Portland, OR	4.8%	15oz	\$6
#15 ST. BERNARDUS TRIPEL	Tripel clove, pepper, tropical fruit	Belgium	8%	10oz	\$9
#16 MISKATONIC ACH!TOBERFEST	Oktoberfest toffee, caramel malt, crisp finish	Darien, IL	6.9%	13oz	\$7
#17 SURLY HELL	Helles Lager bready, grassy, crisp finish	Brooklyn Center, MN	5%	12oz	\$6
#18 PORT BREWING ANNIVERSARY ALE	Imperial IPA pineapple, papaya, balanced finish	San Marcos, CA	10%	13oz	\$8
#19 AVERY WHITE RASCAL	Witbier orange zest, clove, white pepper	Boulder, CO	5.6%	15oz	\$6
#20 LOST ABBEY BOURBON BARREL AGED SERPENT'S STOUT	Imperial Stout Heaven Hill Bourbon barrel aged, dark chocolate, rare	San Marcos, CA	11%	10oz	\$12
#21 AYINGER BAVARIAN PILS	German Pilsner biscuity malt, crisp, refreshing	Germany	5.3%	15oz	\$7
#22 NOON WHISTLE HOP PRISM INDIGO	IPA grapefruit zest, grassy, dry finish	Lombard, IL	6.8%	13oz	\$7
#23 LOST ABBEY RED BARN	Saison grains of paradise, ginger, black pepper	San Marcos, CA	6.7%	13oz	\$7
#24 ALESMITH THAI SPEEDWAY STOUT	Imperial Stout rich chocolate, roasted coffee, lemongrass	San Diego, CA	12%	10oz	\$12



FLIGHTS

CHEESE PLEASE!
PAIRS WELL WITH PLATE OF ASSORTED CHEESES

Miskatonic Ach!toberfest
Osiris Sun King
Belhaven Black
\$9

BREWERY OF THE MONTH:
LOST ABBEY
Red Poppy
BBA Serpent's Stout
Red Barn
\$14