

OCTOBER 10, 2017

SNACKS

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

COUNTRY 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

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

SWEET POTATO TORTELLINI V
wild mushrooms, curried pecans,
pumpkin coconut
\$16

ROASTED DELICATA SQUASH V
brussels sprouts, cippolinis, spiced pepitas,
apple gastrique, brown butter
\$13

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

PLATE OF ASSORTED CHEESES
apple butter mostarda
\$15

PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:
Ayinger Bavarian Pils
Surly Hell
Praga Dark Lager
\$9

KAIPARA
New Zealand - \$4
deep cup, creamy texture,
citrus, cucumber finish

WELLFLEET
Maine - \$3
sharp brine, plump meats,
rounded seaweed finish

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

OYSTERS

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

TOTTEN INLET
Washington - \$3
plump meat, medium brine,
seaweed finish

KUMAMOTO
Washington - \$4
amazingly sweet, clean,
hint of honeydew

ENTREES

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

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

ROASTED BEETS 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

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

DIVER SCALLOPS
caramelized honey agrodolce, braised cabbage,
brown butter cauliflower, caraway tuille
\$26

"Sound Bites"

Sound Bite is an entrée that our chefs create for Thalia Hall artists on the road. Proceeds benefit the Vegas Victims Fund.

BERKSHIRE PORK SHANK
baked borlotti beans, maple and foie gras lacquer,
cornbread crumble, tarragon pistou

PAIRED WITH #23
Lost Abbey Red Barn
\$29

V - VEGETARIAN GF - GLUTEN FREE

Executive Chef: Michael Galen • Chef de Cuisine: Andrew Graves • Sous Chefs: Michael McKinnell & Matt Sliwinski

20% gratuity may be added to parties of six or more • Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness

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 SOLEMN OATH BOURBON BARRELL AGED SCAR PIG	American Red Ale bourbon, earthy, last keg that exists	Naperville, IL	9%	13oz	\$10
#4 SUN KING VELOUR SOCCER MOM	American Wild Ale tart raspberry, hibiscus, brett	Indianapolis, IN	5.5%	13oz	\$8
#5 PRAGA DARK LAGER	Dark Lager caramel, nutty, surprisingly refreshing	Czech Republic	4.5%	15oz	\$6
#6 GOOSE ISLAND GILLIAN	Sour Ale strawberry, honey, white pepper	Chicago, IL	9.5%	10oz	\$10
#7 UNE ANNEE LE SEUL XXI	American Wild Ale coconut, pineapple, clean finish	Niles, IL	6.5%	13oz	\$10
#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%	15oz	\$6
#11 VIRTUE MICHIGAN BRUT	Cider ripe apple, refreshing, crisp finish	Chicago, IL	6.7%	13oz	\$7
#12 SURLY FURIOUS	IPA piney, caramel malt, balanced finish	Brooklyn Center, MN	7%	13oz	\$7
#13 OXBOW FARMHOUSE PALE ALE	Farmhouse Ale floral hops, earthy, white pepper	Newcastle, MA	6%	13oz	\$7
#14 HALF ACRE BEACHWEED	Pale Ale coconut, lime, caramel malt	Chicago, IL	5%	15oz	\$7
 #15 HALF ACRE GONEAWAY	IPA guava, melon, tangerine rind	Chicago, IL	7%	13oz	\$7
#16 SURLY FEST	Oktoberfest caramel, bready, earthy finish	Brooklyn Center, MN	6%	15oz	\$7
#17 SURLY HELL	Helles Lager bready, grassy, crisp finish	Brooklyn Center, MN	5%	15oz	\$6
#18 HALF ACRE TOMORROW PEOPLE	IPA apricot, cantaloupe, earthy pine	Chicago, IL	7.1%	15oz	\$7
#19 ALLAGASH WHITE	Witbier orange peel, coriander, refreshing finish	Portland, ME	5.1%	15oz	\$7
#20 LOST ABBEY BRANDY BARREL AGED ANGEL'S SHARE	American Strong Ale vanilla, caramel, dark fruit	San Marcos, CA	12.5%	10oz	\$12
#21 AYINGER BAVARIAN PILS	German Pilsner biscuity malt, crisp, refreshing	Germany	5.3%	15oz	\$7
#22 AROUND THE BEND VERA	Cream Ale pistachio, biscuit malt, vanilla	Chicago, IL	5.2%	13oz	\$7
#23 LOST ABBEY RED BARN	Saison grains of paradise, ginger, black pepper	San Marcos, CA	6.7%	13oz	\$7
#24 MAINE BREWING CO. MEAN OLD TOM	Stout dark chocolate, coffee, vanilla bean	Freeport, ME	6%	13oz	\$10

DRINKS

CHEESE PLEASE!
PAIRS WELL WITH PLATE OF ASSORTED CHEESES

Ayinger Bavarian Pils
Surly Hell
Praga Dark Lager
\$9

BREWERY OF THE MONTH:
HALF ACRE
Beachweed
GoneAway
Tomorrow People
\$9