

FEBRUARY 12, 2018

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, baguette
\$16

BROWN BUTTER ROASTED SALSIFY GF V
vanilla parsnip purée, macadamia nut, meyer lemon,
black winter truffle, coffee shatter
\$16

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

IRON ROASTED MUSSELS GF
smoked pimenton, warm harissa butter
\$16

HAMACHI CRUDO
green apple, celery, meyer lemon,
moroccan olive crumble
\$16

ROASTED BEETS V
bulgar wheat salad, horseradish cream,
crispy onion, orange, fennel, pistachio
\$16

HAM SAMPLER
Prosciutto di Parma - Italy
Jamón Serrano - Spain
Broadbent Country Ham - Kentucky
grain mustard, whipped butter,
sourdough
\$25

PLATE OF ASSORTED CHEESES
cherry juniper mostarda
\$15

PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:
Perennial Saison De Lis
Miskatonic Catchpenny
Stem Pear Cider
\$9

OYSTERS

FANNY BAY
British Columbia - \$3
firm meats, mild brine,
cucumber finish

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

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

SWEET PETITE
Massachusetts - \$3
firm meat, briny,
sweet finish

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

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

ENTREES

SAUSAGE SANDWICH
curried pork sausage, brown sugar mustard,
apple & brussel sprout slaw,
tabasco aioli, beef fat frites
\$15

SLAGEL FARMS ROASTED CHICKEN
root vegetables, creamed leeks, pot pie torchon,
espelette cracker, natural jus, truffle relish
\$24

SWEET POTATO RAVIOLI V
wild mushrooms, curried pecans,
pumpkin coconut sauce
\$18

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

RED WINE GLAZED SHORT RIB
fig smoked barley, baby kale,
iron roasted sunchoke, port wine fig
\$25

CHICKEN FRIED RABBIT
hoppin john risotto, charred okra, chicory greens,
pancetta, brown butter tabasco
\$26

CHOUCROUTE GF
seared duck breast, duck sausage,
confit duck leg, sauerkraut,
caraway pickled apples, confit potatoes,
natural duck jus
\$32

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

"THE ORDINARY"

THAI GLAZED CATFISH
green papaya salad, braised celery,
coconut sticky rice

PAIRED WITH #13
Middle Brow Ad Astra
\$26

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