

From Our KITCHEN

BASTE CLARIFY WHIP ROAST BROIL GRILL GRATE SAUTE DRIZZLE
 GARNISH butter SMOKE FILLET fry Mince WHISK
 braise CHOP julienne FRESH ripen simmer
 whisk SEAR marinate GRIND SEASON BLEND STEAM PUREE REDUCE ZEST

SNACKS

- Basket of Gougeres** 6
House Made Parmesan Cheese Puffs, Truffle Honey (BIN 7 or 33)
- House Marinated Olives** 5
Thyme, Anise, Garlic & Orange Zest (BIN 6 or 30)
- Rosemary Roasted Mixed Nuts** 5
Olive Oil & Sea Salt (BIN 15 or 45)

STARTERS

- Soup of the Day** 7
Ask Your Server to Pair a Wine with Tonight's Soup
- Bloomsdale Spinach Salad** 12
Poached Farm Egg, Applewood Smoked Bacon Vinaigrette (BIN 4 or 15)
- BIN 36 Market Salad** 9
Organic Greens, Shaved Manchego Cheese, House Smoked Almonds, Verjus Vinaigrette (BIN 3 or 5)
- Dietzler Farms Beef Tenderloin Tartare** 15
Pine Nuts, Pasilla Pepper Oil, Sherry Wine Syrup (BIN 3 or 15)
- Oysters on the 1/2 Shell** 12 for 29, 6 for 15
Champagne Mignonette (BIN 2 or 17)
- Jumbo Shrimp Cocktail** 14
Cocktail Sauce (BIN 7 or 12)
- Steamed Mussels** 13
Spanish Chorizo, Pickled Fennel & Piquillo Peppers (BIN 16 or 26)
- Gorgonzola Ravioli** 12
Braised Oxtail Ragu (BIN 29 or 45)
- Heirloom Apple Salad** 11
Watercress, Frisee, Endive & Rogue River Smoked Blue Horseradish Vinaigrette (BIN 3 or 15)
- Smoked Salmon & Buffalo Mozzarella** 12
Balsamic Syrup (BIN 1 or 11)

SIDES - 6

- Sauteed Rapini with Garlic & Chili Flakes
- Crispy Cauliflower and French Lentils
- Creamy Mashed Potatoes
- Sauteed Brussels Sprouts
- Housemade Biscuit & Braised Swiss Chard
- Crispy French Fries

CHARCUTERIE

- Your Choice** \$5 each
Biellese Finochietta - fennel salumi
Spanish Lomo - thinly sliced cured pork loin
Mortadella - Italian bologna
Spicy Coppa - cured pork shoulder salumi
Bresaola - aged air-cured beef
La Quercia Prosciutto - classic prosciutto from Iowa
Housemade Smoked Duck "ham" - smoked in house
- The Petite Platter** - Choose 3 Salumi and/or Cheese \$16
Cornichon, House Cured Olives & 2 Mustards
- The Grand Platter** - Choose 3 Salumi and 3 Cheeses \$24
Cornichon, Olives & 2 Mustards
- The BIG Salumi** - All Selection of All Our Salumi \$28
Cornichon, Olives & 2 Mustards

HOUSEMADE YELLOW CORN QUESADILLA

- Smoked Pulled Pork** \$14
Oaxacan String Cheese & Sweet Corn Salsa (BIN 6 or 32)
- BIN 36 HUMMUS**
- Garlic & Tomato Hummus** \$10
Pita Bread, Extra Virgin Olive Oil, Red Onion, Plum Tomatoes (BIN 15 or 39)

ENTREES

- Pan Roasted Copper Shoals Red Fish** 26
Crispy Cauliflower, French Green Lentils, Sauce Gribiche (BIN 6 or 38)
- Black Pepper Crusted Swordfish** 28
Creamy Mashed Potatoes, Bordelaise Sauce (BIN 31 or 44)
- Wild Coho Salmon** 22
Yukon Gold Potato Confit, Charred Leeks, Romesco Sauce
Clam Vinaigrette (BIN 18 or 48)
- Mushroom Stuffed Fresh Herb Crepes** 17
Wild Mushroom Duxelle, Mascarpone Cheese, Barley Risotto with Apples, Celery Root & Gorgonzola Cheese (BIN 9 or 22)
- Maple Glazed Swan Creek Farm Pork Chop** 24
Applewood Bacon-Potato Hash, Smoked Onion Soubise (BIN 16 or 49)
- Wood Roasted 1/2 Amish Chicken** 19
Housemade Buttermilk Biscuit, Tomato Braised Swiss Chard, Madiera Jus (BIN 8 or 41)
- Grilled New York Strip Steak** 30
Sauteed Rapini, Sunchoke Puree, Chili-Garlic Butter (BIN 32 or 47)
- Wood Grilled Burger** 12
1/2lb. Choice Sirloin with Your Choice of Cheese
Lettuce, Tomato, Sauteed Onions & Crispy Fries (BIN 31 or 41)