

SNACKS

POPCORN. 3.

PICK A FLAVOR Honey, beet powder, and mustard; Smoked Spanish paprika and sea salt; Chai spice; Wasabi ginger; Mocha

SOFT PRETZELS. 6.

PICK ONE DIP Creamy blue cheese, Jalapeno mustard, IPA Cheddar, French onion

BAR NUTS. ONE 4. TWO 7. THREE 10.

PICK Chipotle honey roasted peanuts, Sweet and spicy cashews, Chile-lime pistachios, Cinnamon-cocoa pumpkin seeds, Mixed toasted nuts

PICKLES. 2.

PICK Grapes, Beets, Cornichons, Onions, Garlic, Roasted Red Peppers, Mushrooms, Baby Carrots, Haricot Verts

CHEF'S CHOICE PICKLES. 7.

BOARDS

HOUSE MADE CHEDDAR CRISPS. 6.

Fresh apple slices, cherry chutney, IPA mustard

ROASTED BEET AND FRESH GOAT CHEESE GRATIN. 7.

Caramelized shallots, focaccia and flatbread

AROMATIC OVEN-ROASTED OLIVES. 8.

Roasted red peppers, warm focaccia

BRUSCHETTA. 8.

Crimini, comte and walnut with garlic, onion and diced tomato

DIPS.

ONE 6. TWO 9. THREE 11.

PICK Fava bean hummus, Kalamata olive tapenade, French onion dip, IPA Cheddar, House-made salsa

PICK Potato chips, Corn chips (N/C) or Toasted Focaccia (add \$1) or Black pepper flatbread (add \$2)

POTS

MAC AND CHEESE. 9.

Roasted poblanos and tomato

CAJUN SHRIMP. 11.

White beans, andouille sausage, fresh herbs

COFFEE-BRAISED BEEF AND SWEET POTATO ORZO. 12.

Hints of cinnamon and orange

ROASTED CHICKEN AND CRIMINI MUSHROOM WILD RICE. 10.

Herbed cream sauce and a pomegranate shallot sauce

PORK BOLOGNESE AND CAMPANELLE PASTA. 11.

With grass-fed beef, bacon, and farmstead manchego

ROOT VEGETABLE MEDLEY. 9.

Winter spiced cream sauce

DRAFT BEER

WINE

*BOTTLED BEER
& SPIRITS*

SANDWICHES

SERVED ON A HOUSE ROLL

MISSOURI SHAVED HAM. 8.

Honey rosemary glaze, fontina, red onion, whole grain dijon mustard

TOASTED CHEESE. 8.

Vermont cheddar, fontina, basil, onion, roasted tomatoes

***WINTER HERB CHICKEN SALAD. 9.**

Thyme, rosemary, celery, onion, walnuts

***CURRIED CHICKEN SALAD. 9.**

Garam masala, onion, raisins, pecans

CUBA, MISSOURI. 9.

Mojo roasted pork, ham, Emmenthaler, pickles, mustard aoli

SMOKY STRIP CLUB. 11.

House smoked, thin sliced NY strip, bacon, marinated chicken, fontina, greens, tomato, basil aoli

*Order as a salad served atop a bed of mixed greens with crostini

SIDES

GERMAN POTATO SALAD. 2.

LENTIL SALAD. 3.

SIDE SALAD. 3.

**GORGONZOLA AND BACON
BREAD PUDDING. 4.**

SOUP. CUP 3./ BOWL 6.

Ask your server for daily offerings.

BREAD AND GARLIC SERVICE. 3.

ENTRÉE SALADS

ROASTED PORK AND RUBY GRAPEFRUIT. 9.

Mixed greens, apple-poached apricots, fresh goat cheese, candied almonds, blood orange vinaigrette

-Substitute Chicken (N/C)

SMOKED DUCK AND LOCAL CHEVRE. 11.

Mixed greens, Smoked Muscovy duck breast, fresh chevre, toasted walnuts, dried figs, red onion, pomegranate vinaigrette

**ROASTED CHICKEN AND
IDIAZABAL CHEESE. 9.**

Marinated tomatoes, red onion, wild baby arugula, jalapeno vinaigrette

NOT QUITE A "CAPRESE." 8.

Roasted red peppers, french feta, fresh basil, black pepper, olive oil, balsamic reduction

DESSERTS

CHOCOLATE TRUFFLE CAKE. 6.

Flourless bittersweet cake, creamy truffle center, fudge sauce, vanilla ice cream, crumbled espresso beans

TIPSY GRANNY. 6.

Granny smith apples tossed in pomegranate vodka and served with caramel dipping sauce

BANANA ESPRESSO BREAD PUDDING. 7.

Whipped cream, caramel sauce, caramelized banana

MACADAMIA-PECAN TART. 7.

Vanilla ice cream, caramel sauce

CHOCOLATE BROWNIE. 7.

Cinnamon ice cream, fudge sauce

CHEESE, CHARCUTERIE, AND THE LIKE.

All meats are from local and regional producers; none are factory farmed or administered hormones or antibiotics; all are vegetarian fed.

ARRANGED CHEESE BOARDS

MANCHEGO WITH QUINCE PASTE. 12.
black pepper and sesame flatbread.

ROGUE CREAMERY'S SMOKEY BLUE. 12.
sliced pears, clover honey, and focaccia.

WARM HEARTLAND GOAT CHEESE. 12.
spicy tomato jam and marjoram focaccia.

BLACK PEPPER HEARTLAND GOAT CHEESE. 12.

touch of olive oil, served with mixed olives, oven roasted tomatoes, toasted hazelnuts, focaccia.

BELLETOILE BRIE. 9.
black pepper and sesame flatbread
and orange-chili marmalade.

ROAST GARLIC AND GOAT CHEESE. 11.
Basil studded goat cheese, tomato jam, balsamic reduction, candied lemons.

ARRANGED MEAT BOARDS

HOUSE SMOKED DUCK BREAST. 12.
shaved cabbage, red onion, and a
cassis bbq sauce.

SMOKED TENDERLOIN. 12.
shaved thin and served atop toasted
focaccia with tomato jam and gorgonzola.

CHEESE AND CHARCUTERIE - A LA CARTE

Mix and match at will, or ask for recommendations. All are served with fresh, house-made focaccia, dried fruits, and nuts. Please feel free to order from multiple columns.

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	\$4 for three or more. or \$6.5 a la carte.	\$5.5 for three or more. or \$8 a la carte.	\$6.5 for three or more. or \$9 a la carte	\$7.5 for three or more or \$10 a la carte.
<p>TYPE OF MILK</p> <p>🐄 COW 🐐 GOAT 🐑 SHEEP 🕒 RAW/ UNPASTEURIZED</p> <p>ADDITIONS.</p> <p>\$1 Clover honey, Poached apricots, Fresh-sliced apple, jalapeno mustard</p> <p>\$2 Tomato Jam , Orange-chili marmalade, Cherry Chutney, Toasted hazelnuts, Quince paste, Extra focaccia Roasted garlic cloves</p> <p>\$3 Roasted Tomatoes, Mixed olives, Black pepper flatbread,</p> <p>PICKLES. \$2 Grapes, Beets, Haricot Vets, Cornichons, Onions, Garlic, Roasted red peppers, Baby Carrots, Mushrooms</p>	<p>CHEESE</p> <p>GJETOST Norway, Richly nutty and sweet 🐄🐐</p> <p>CAMEMBERT US, Raw wild mushrooms and butter 🐄</p> <p>FONTINA FONTAL Italy, Soft and mildly ripened classic 🐄</p> <p>BRIE, BELLETOILE 70% France, Intense creaminess and sweet nuttiness 🐄</p> <p>SAGE DERBY Great Britain, Buttery with a slight herbiness 🐄</p> <p>PORT SALUT Fresh cream flavor and smooth buttery texture 🐄</p> <p>MEAT</p> <p>SUMMER SAUSAGE WITH JALEPENO</p> <p>SUMMER SAUSAGE</p> <p>GERMAN BOLOGNA</p> <p>ANDOUILLE SAUSAGE</p>	<p>CHEESE</p> <p>MAHON Spain, Sea salt and lemony tang with a creamy finish 🐄</p> <p>METHUSELAH Missouri, Sharp acidity, creamy palate and great hard texture</p> <p>SAXON CREAMERY GREEN FIELDS Wisconsin, Sweet nutty tones that change seasonally 🐄🕒</p> <p>TETE DE MOINE Switzerland, Carefully scraped to bring out its intensity 🐄</p> <p>VACHERIN FRIBOURGEOIS Switzerland, Grassy, nutty, fragrant 🐄🕒</p> <p>GORGONZOLA NATURALE Italy, Bright blue with balanced acidity 🐄</p>	<p>CHEESE</p> <p>PYRENEES OSSAU IRATY France, Creamy, nutty, fruity, everything 🐑</p> <p>IDIAZABAL Spain, slightly smoky, nutty and buttery 🐑🕒</p> <p>CARR VALLEY COCOA CARDONA Wisconsin, Mild, sweet caramel, rubbed in cocoa 🐐🕒</p> <p>CARR VALLEY MO-BAY Wisconsin, separate layers of goat's and sheep's milk 🐑🐐</p> <p>EWEPHORIA 12 MONTH Holland, Like firm sheep's milk butter 🐑</p> <p>CHIMAY TRAPPIST Belgium, Cheese that has bathed in beer... yep 🐄🕒</p> <p>JASPER HILL CELLAR AGED Vermont, buttery with a clean, tangy finish 🐄</p> <p>MEAT</p> <p>DRY RUBBED SMOKED NY STRIP</p>	<p>CHEESE</p> <p>UBRIACO DEL PIAVE Italy, Cheese that has bathed in wine... yep 🐄</p> <p>COMTÉ, MARCEL PETITE France, Too many flavors to describe, just delicious 🐄🕒</p> <p>FARMSTEAD MANCHEGO 9 MONTH Spain, Age intensified creaminess and tang 🐑</p> <p>ROGUE CREAMERY SMOKY BLUE Oregon, A hint of smoke gives way to sweet and salty 🐄🕒</p> <p>UPLANDS PLEASANT RIDGE Rsv. Wisconsin, Only a pastured cow can make something like this 🐄🕒</p> <p>APPENZELLER RESERVE Switzerland, Nutty and fruity palate intensified with age 🐄🕒</p> <p>MEAT</p> <p>SMOKED DUCK BREAST WITH CHERRY CHUTNEY</p>