

SNACKS

CHEF'S PICKLES. 9.

Selection of pickled vegetables

ROSEMARY FOCACCIA. 10.

Marinated olives, hummus, roasted garlic

MAC N CHEESE. 10.

Gjetost, fresh garlic, red pepper flakes

CHILLED SHRIMP. 15.

Roasted corn salad, lemon aioli

SOFT PRETZELS. 10.

Grain mustard, beer cheese

MARINATED MUSHROOMS. 14

Peppered chevre, red wine balsamic, herbs, toast

SOUPS & SALADS

SALMON NICOISE. 16.

Smoked salmon, asparagus, new potatoes, marinated tomatoes, olive dressing, greens

CAESAR SALAD. 14.

Toasted seeds, anchovy crumbs, lemon dressing, parmesan

TOMATO SOUP. 6/10.

Garlic breadcrumbs

WHITE BEAN & CAULIFLOWER STEW. 6/10.

+Duck Sausage. 5.

+Shrimp. 7.

SANDWICHES

TOASTED CHEESE. 15.

House ham, caramelized onion, gruyere, dijonaise, sourdough

BRISKET BANH MI. 16.

Korean BBQ sauce, red cabbage, pickled shishito, pretzel rolls

TOMATO TARTINE. 14.

Cherry tomato confit, burrata, basil vinaigrette, rosemary focaccia

PASTRAMI. 16.

House pastrami, hot honey mustard, pickles, beer cheese, pretzel bun

ENTREES

BEEF TENDERLOIN. 32.

Spring carrots, scallion grits, bourbon steak sauce

CAMPANELLE. 20.

Parmesan, peas, spinach, asparagus, lemon cream

SCALLOPS. 30.

Corn macque choux, bacon jam, toasted cornmeal

FETTUCINI. 26.

Shrimp, sweet drop peppers, arrabiata sauce

DRAFT BEER

WINE

BOTTLED BEER

SPIRITS

CHEESE AND CHARCUTERIE – A LA CARTE

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

	<div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;"> A </div> <p style="text-align: center; margin: 0;">\$10 EACH</p>	<div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;"> B </div> <p style="text-align: center; margin: 0;">\$11 EACH</p>	<div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;"> C </div> <p style="text-align: center; margin: 0;">\$13 EACH</p>	<div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;"> D </div> <p style="text-align: center; margin: 0;">\$14 EACH</p>
TYPES OF MILK. COW GOAT SHEEP RAW/ UNPASTEURIZED	CHEESE	CHEESE	CHEESE	CHEESE
ADDITIONS. \$3 EACH <i>Grain mustard</i> <i>Fresh apple</i> <i>Fig jam</i> <i>Tomato jam</i> <i>Extra focaccia</i> <i>Baguette</i> \$5 EACH <i>Local honey</i> <i>Black pepper flatbread</i> <i>Marcona almonds</i> <i>Roasted Garlic</i> <i>Mixed olives</i> <i>Chefs' pickles</i>	CHEVRE <i>Laura Chenel, CA</i> <i>Bright and creamy</i> <i>with citrusy tang</i> <i>& a touch of salt</i> CRESCENZA <i>Bellweather Farms,</i> <i>California</i> <i>Soft ripened with a</i> <i>mild flavor, notes of</i> <i>lemon & yeast</i> GJETOST <i>Norway</i> <i>Richly nutty with</i> <i>flashes of caramel</i> HOPS BEER CHEESE <i>Tulip Tree, Indiana</i> <i>Semi-soft, double</i> <i>cream, beer infused</i> CHARCUTERIE WAGYU BEEF PASTRAMI <i>Tempeste, Illinois</i> <i>Brined & maple wood</i> <i>smoked</i> BISON SAUSAGE <i>Housemade</i>	LUCY BRIE <i>Red Head Creamery,</i> <i>Minnesota</i> <i>Creamy, slightly sweet,</i> <i>tangy finish</i> CHANDOKA <i>LaClare, Wisconsin</i> <i>Earthy aroma, dense</i> <i>texture, citrus & grass</i> <i>notes</i> WISCHAGO <i>Hidden Springs,</i> <i>Wisconsin</i> <i>Aged 6-7 months,</i> <i>exceptionally firm</i> <i>cheese with nuttiness &</i> <i>hints of fermented fruit</i> <i>& salt</i> CHARCUTERIE SACRE BLEU <i>Red Bear, Illinois,</i> <i>Dry cured pork salami</i> <i>with garlic, sea salt,</i> <i>peppercorn & red wine</i> DUCK SAUSAGE <i>Housemade</i>	PECORA NOCCIOLA <i>Landmark Creamery,</i> <i>Wisconsin</i> <i>Nutty & savory with</i> <i>notes of macadamia</i> ASHER BLUE <i>Sweet Grass Dairy,</i> <i>Georgia</i> <i>Notes of mushroom,</i> <i>salty, grassy flavors</i> <i>with a mild finish</i> HUDSON VALLEY CAMEMBERT <i>Old Chatham, NY</i> <i>Soft ripened, rich &</i> <i>buttery, perfect to pair</i> <i>with a glass of bubbles</i> CHARCUTERIE LEMON & ALE <i>Brooklyn Cured, NY</i> <i>Lemon zest, ginger,</i> <i>& Belgian Ale</i> PROSCIUTTO <i>La Quercia, Iowa</i> <i>Berkshire pork &</i> <i>California sea salt</i>	FLORYS TRUCKLE <i>Homestead Creamery,</i> <i>Missouri</i> <i>Aged 12 months, cloth</i> <i>bound, notes of</i> <i>butterscotch & rose-</i> <i>mary, firm, crumbly</i> <i>texture</i> BANDAGED CHEDDAR <i>Bleu Mont Dairy,</i> <i>Wisconsin</i> <i>Cave aged for at least</i> <i>a year, smooth yet</i> <i>crumbly, balanced</i> <i>sweetness & acidity</i> CHARCUTERIE STAGBERRY <i>Smoking Goose,</i> <i>Indiana, Elk & pork</i> <i>salami with meat and</i> <i>dried blueberries</i> CHORIZO RIOJA <i>Olympia Provisions,</i> <i>Oregon</i> <i>Applewood smoked</i> <i>with pimeton & garlic</i>

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

DESSERTS

RED VELVET BROWNIE. 10.

Chocolate syrup, ruby chocolate bark,
fresh strawberries, mascarpone whipped cream

RASPBERRY-ROSE MACARONS. 10.

Pastry cream, fresh fruit

GOSHEN COFFEE. 4.

DESSERT WINES

CAPPELETTI. 12.

PASUBIO VINO AMARO.

Bitter Italian digestivo crafted with Alpine herbs
upon a base of rich aged wine

SAUTERNES. 14.

CHATEAU DOISY VEDRINES.

Aromas of jasmine, lime leaves & orange peel,
spice-laced palate, bright & zippy

RUBY PORT. 14.

SANDEMAN.

Brilliant ruby color, bright red fruits and straw-
berries

GRAPPA DI BARBERA. 15.

MOLETTA.

Clear & complex, flavors of dried fruit,
sweet cream, peppery spice,
crisp & warming finish