

# PREFACE • 8 •

- I. \*Bacon & Eggs/Ginger Ketchup {4}
- II. Tempura Gouda & Grapes/Hibiscus {4}
- III. Shrimp Potstickers/Kabayaki Glaze {3}
- IV. Tuna Tacos {3}
- v. Sampler For "One" {1 of Each}



## BAR MENU

- I. Prime Burger .....12  
Brioche Bun/Yellow Tomato/Watercress/Irish Cheddar

### SUPPLEMENTS:

Foie Gras • 10 / Fried Egg • 12 / Onions & Mushrooms • 12 •

- II. Lobster Roll .....15  
Herb Mayonnaise/Pickled Vegetables/Citrus

### OPTIONAL SIDES:

- I. Tempura Vegetables/Sweet Chili Sauce .....4
- II. Sweet Potato Fries/Raspberry Vinaigrette .....4
- III. Truffle Parmesan Fries/Black Garlic Aioli .....4



## CHEESES

3 oz 16 • 5 oz 20 • 8 oz 24

*accompanied with seasonal jams/fruits/honey*

### SOFT

- I. La Tur .....Italy  
*Cow, Goat, & Sheep Blend*  
*Creamy/Grassy/Buttery/Earthy*
- II. Green Hill ..... Georgia  
*Cow/Sweet/Grassy/Brie*

### SEMI

- I. Shakerag Blue ..... Tennessee  
*Cow/Pungent/Earthy/Grassy*
- II. Red Dragon ..... Great Britain  
*Cow/Cheddar/Mustard/Ale*
- III. Tête de Moine .....Switzerland  
*Raw Cow/Tangy/Tart*

### FIRM

- I. Cabot Clothbound .....Vermont  
*Cow /Deep/Brothy Character/*  
*Salt-Caramel Finish*
- II. Midnight Moon ..... California  
*Goat/Nutty/Buttery/Caramel Finish*
- III. Irish Porter Cheddar ..... Ireland  
*Cow/Chocolatey/Rich/Tangy*



## CHARCUTERIE PLATTER

• 19 •

*accompanied with mustard, pickled fruits, & vegetables*

- I. Herb Salami .....Italy  
*Pork/French Herbs/Light Salt*
- II. Chorizo .....Spain  
*Pork/Smokey/Red Pepper/Pimentón*
- III. Spicy Calabrese .....Italy  
*Pork/Red Pepper/Wine/Paprika*
- IV. Prosciutto .....Italy  
*Pork/Cured/Salty*
- v. Wild Boar ..... California  
*Pork/Earthy/Light Spice*

Add Ibérico de Bellota Ham ..... Spain  
*Acorn Fed Pork/Rich/Nutty Flavor*  
• {1/2 oz} 10 Supplement •