



**Bread Service**

Grilled Hand Bread Garlic Butter

**Amuse (dinner only)**

Rosemary duck confit skewer / grilled onion

**Cheese Domestic & Foreign**

15 types of cheeses and Cow, Sheep, Goat

Chef Selection 3ea. Sm/6 ea. Lg.

\$8 each

Aerated Honey / Poached Fruits (seasonal) / Crackers (poppy)

**Charcuterie**

Fermented vegetables, mustards, & McEvoy olive oil

**House Made Selections**

Duck Liver Mousse w/Fermented Cherry Gelee

Country Pate w/Smoked Pistachio

## Cured&Aged Pork Products

Spanish Hams: Iberico Jamon(5J), Jamon Serano

Italian Prosciutto: Black Label Riserva Prosciutto Di Parma (17month), Prosciutto San Danielle,  
Prosciutto "Colori e Sapori", Prosciutto "Grassi Giuseppe"

Beddu Salume (St.Louis,USA): Soppressata Sicilano, Calabrese Salame, Coppa Rosa, Chorizo

Bentons (Tenn., USA): Aged Ham (18month)

## Shareable

**Seared Duck Hearts** / gems / white asparagus / red wine

**Geoduck** / smoked grapes / hearts of palm / textured armarath

**Dirty Greens** / charred citrus/heirloom tomato / apple / pecorino

**Axis Deer Tartar** / garden beets / horseradish / smoked egg/ spicy cracker

**Pig Ear Fritto Misto** / crispy lemon / dijonnaise / micro salt- worth

**Hudson Valley Foie Gras** / peach-nori / purslain / white chocolate

**Monterey Abalone** / cultured potato / espelette / lime

**Bone Broth Stew** / beef cheek / olive oil potatoes / 5 minute egg

**Charred Pardon Peppers** / sour grits / mustard greens / lovage / lemon

**Spanish Octopus** / tamarind / avocado / bacon

**Whole Roasted Squab** / smoked eggplant / cherries & favas / puffed basmati

**Bone-in Wood Charred Ribeye** / smoked tallo hollandaise / charred pearls /serrano peppers

## Singles

**Suckling Pig Roast** / ruby streak mustard / fresh corn polenta / roasted apple

**Olive Oil Poached King Salmon** / pea hummus / mint / sauce soubise

**Grass Feed Hanger Steak** / carrots / wild mushroom / natural jus

**Napa Cabbage Terrine** / cauliflower / carrot / cabbage emulsion

**Slow Roasted Trip Tip Sandwich** / arugula / kewpie mayonnaise / paprika potato

(lunch only)

**Bar Snack/ Late Night:**

**Cheese Domestic & Foreign**

20 types for cheeses

Aerated Honey / Poached Fruits (seasonal) / Crackers (poppy)

**Charcuterie**

Served with grilled leaven, fermented vegetables, mustards & McEvoy olive oil

**House Made Selections:**

Duck Liver Mousse w/Fermented Cherry Gelee

Country Pate w/Smoked Pistachio.

**Cured&Aged Pork Products**

Spanish Hams: Iberico Jamon(5J), Black Label Riserva Prosciutto Di Parma(17month), Jamon Serano, Prosciutto Di Parma

Beddu Salume (St.Louis,USA): Soppressata Sicilano, Calabrese Salame, Coppa Rosa, Chorizo;

Bentons (Tenn., USA): Aged Ham (18month)

**Slow Roasted Trip Tip Sandwich** / arugula / kewpie mayonnaise / paprika potato

**Spanish Octopus** / tamarind / avocado / bacon

**Garden Greens** / charred citrus vinaigrette / crispy kale / apple / pecorino

**Truffle Gouda Grilled Cheese** / garlic butter / truffle gouda / paprika potato

**Axis Deer Tartar** / garden beets / horseradish / smoked egg

**Charred Pardon Peppers** / sour grits / mustard greens / lovage / lemon

### **Original Cocktails**

King of Carrot Flowers – Hendricks Gin, Carrot, Ginger, Ver Jus, Dry Vermouth, Kummel, Absinthe - \$14

Long Strange Trip – Candy Cap Mushroom Infused 1776 Rye Whiskey, Lemon, Black Pepper, Zucca Amaro - \$12

140 Characters - Zu Vodka, Ancho Reyes, Lime, Egg Whites - \$13

Campfire Old Fashioned – Highwest Campfire, Chocolate Mole Butters, Orange Bitters - \$16

Bank Exchange – Pisco, Pineapple Gomme, Sage, Lime and Ginger Beer - \$12

Mezcal Tailspin – Montelobos Mezcal, Sweet Vermouth, Green Chartreuse, Campari - \$14

### **Classic Cocktails**

Manhattan – Eagle Rare 10yr Bourbon, Carpano Antica, Angostura Bitters - \$13

Darroze Sidecar – Darroze Assemblages 8yr Armagnac, Cointreau, Lemon - \$16

Gin & Tonic – Junipero Gin, Q Tonic - \$12

Old Cuban – Mount Gay Black Barrel Rum, Lime, Mint, Bitters and Champagne - \$12

Tommy's Margarita – 7 Leguas, Lime, Agave - \$15

Corpse Reviver #1 – Darroze Armagnac, Lecompte Calvados, Sweet Vermouth - \$16

Suffering Bastard – Buffalo Trace Bourbon, Junipero Gin, Lime, Angostura, Ginger Beer - \$12