

THE CAVIAR BAR

Selections subject to availability. Each served with traditional garnishes & house-made kenebec chips, black bread, pickles

GRAND CAVIAR PLATTER –

Includes garnishes of Tobbiko and Golden Whitefish Roe

Name ORIGIN	12 GRAMS	30 GRAMS
Gold Osetra (acipenser gueldernstaedi) ROYAL BELGIAN	80	145
Osetra Malossol (acipenser gueldenstaedi) GERMANY	72	129
Gold Imperial (huso schrenki) CHINA	59	129
Siberian (baeril) GERMANY	54	105
Baeri Royal PARIS, KAVIARI	75	125
Kristal PARIS, KAVIARI	65	115
Siberian Sturgeon URAGUAY	65	115
Classic White Sturgeon IDAHO – FARM RAISED	59	113

A LA CARTE –

Name ORIGIN	15 GRAMS	30 GRAMS	45 GRAMS
Paddle Fish WILD TENNESSEE	34	64	100
Hackleback WILD ILLINOIS	40	75	106
Trout Roe WILD VARIOUS	15	26	40
Salmon Roe WILD ALASKA	18	34	45
Golden Whitefish WILD MICHIGAN	10	20	30
Bow Fin WILD LOUISIANA	10	32	48

SMOKED FISH SELECTIONS – house-cured & curated

	2oz	4oz
Smoked Sturgeon HORSERADISH, BLACK PEPPER	6	11
Hot Smoked Lake Trout LIME, TOGARASHI	3	6
House-Cured Gravlax DILL, CITRUS	8	13
Smoked Whitefish Spread LEMON, HERBS	6	11

OYSTER SELECTIONS

Rotating seasonal oysters served with garnishes of :
house sea salt matzo, house mignonette, house hot sauce

EAST COAST

Old 1871. Smith Island. Inlet, Virginia. 3.50

WEST COAST

Capitol. Spencer Cove. Harstine Island, Washington State. 4

BAJA

Kumiai. Guerro Negro Lagoon, Vizcanio Bay. Baja, CA. 3

NEIGHBORS TO THE NORTH

Pickle Point. New London Bay, PEI. 3

TRIO OF PICKLES

kosher dill cucumber
pickles, pickled summer
dilly beans, radish
kimchi. 8

WHITEFISH CRUDO

summer chiles, lime,
celery leaf, white
grapefruit. 14

OYSTER AND QUAIL
EGG SHOOTER

caviar, shrimp
consomme. 5

BEERS

DRAFT BEVERAGES

PILSNER URQUELL

LOCAL OPTION KENTUCKY COMMON

ASPALL DRY ENGLISH CIDER

BOTTLES & CANS

TWO BROTHERS EBEL WEISS 6
TWO BROTHERS PINKBALL 6
SURLY OVERRATED IPA 9
SURLY HELL LAGER
AVERY BREWING IMPERIAL RED -
HOG HEAVEN 9
DARKHORSE CROOKED TREE 6
METROPOLITAN KRANKSHAFT 6

FORBIDDEN ROOT WILDFLOWER-
PALE ALE 6
WHINER LETUB 7
URBAN CHESTNUT ZWICKEL 6.50
URBAN CHESTNUT SCHNICKELFRITZ 6.50
VIRTUE MICHIGAN BRUT
ST. FEULLIEN GRAND CRU 12
LATRAPPE QUAD 12

COCKTAILS
& CAVIAR

WINE BY THE GLASS

SPARKLING –

- LOUIS NICASE** | PINOT NOIR |
“*Champage Permier Cru Reserve*” Champagne, France. 28
- THIERRY TISSOT** | CHARDONNAY / ALTESSE |
“*Bugey Brut*” Savoy, France. 16
- DOMAINE DU MOULIN** | MAUZAC |
“*Method Ancestrale Gaillac*” Gaillac, France. 13
- SZIGETI** | GRUNER VELTLINER | Neusiedlersee, Austria. 12
- TERRE GAIE** | PROSECCO | Prosecco **DOC**, Italy. 9

ROSÉ –

- ZLATAN OTOK** | PLAVAC MALI | “*Opal Rose*” Dalmatia, Croatia. 9
- KABAJ** | PINOT GRIS | “*Sivi Pinot*” Goriska Brda, Slovenia. 14
- HECHT BANNIER** | GRENACHE / CINSAULT / SYRAH |
Cotes de Provence Rose, France. 12

WHITE –

- ROYAL TOKAI** | FURMINT | “*The Oddity*” Tokaj, Hungary. 13
- MEINKLANG** | GRUNER VELTLINER / WELSCHRIESLING / MUSCAT BLANC |
Burgenland, Austria. 11
- WEINGUT NADLER** | GRUNER VELTLINER | Carnuntum, Austria. 9
- DVERI PAX YANEZ** | FURMINT / PINOT GRIS / RIESLING |
Stajerska, Slovenia. 6
- JULIEN BRAUD** | MUSCADET |
“*Forty Ounce Muscadet Sevre-et-Maine*” Loire, France. 10.50

RED –

- WEINHAUS HEGER** | PINOT NOIR |
“*Pinot Noir Baden*” Baden, Germany. 8
- LE PAINE** | NEBBIOLO / CROATINA / VESPOLINA |
“*Maggiorina Boca*” Piedmont, Italy. 13
- ZLATAN OTOK** | PLAVAC MALI |
“*Little Blue Plavac*” Dalmatia, Croatia. 9
- PAUL ACHS** | ZWEIGELT / ST. LAURENT / BLAUFRANKISCH |
“*Lust & Leben*” Neusiedlersee, Austria. 13
- STOBI WINERY** | VRANEC |
“*Vranec Veritas Reserve*” Tikves, Macedonia. 14

WINE BY THE BOTTLE

SPARKLING –

- NV MURE** | PINOT BLANC / PINOT AUXERROIS / PINOT GRIS / PINOT NOIR /
RIESLING | “*Cremant d’Alsace*” Alsace, France. 57
- NV HENRIOT** | PINOT NOIR / PINOT MEUNIER / CHARDONNAY |
“*Brut Rose*” Champagne, France. 100
- NV ETIENNE DOUE** | PINOT NOIR / CHARDONNAY |
“*Cuvee Selection*” Champagne, France. 75
- 2012 BARONE PIZZINI** | PINOT NOIR / CHARDONNAY |
“*Brut Naturae Franciacorta*” Lombardy **DOCG**, Italy. 90
- 2013 AMEZTOI** | HONDARRIBI BELTZA |
“*Txacoli de Getaria Hijo de Rubentis*” Basque, Spain. 60
- NV LANSON** | PINOT NOIR / PINOT MEUNIER / CHARDONNAY |
“*Black Label*” Champagne, France. 75
- NV PIERRE PILLARD** | PINOT NOIR / CHARDONNAY |
“*Selection de Parcelles Grand Cru*” Champagne, France. 108
- NV CHARLES ELLNER** | PINOT NOIR / PINOT MUNIER / CHARDONNAY |
“*Carte Blanch Brut*” Champagne, France. 79
- 2015 CECI** | LAMBRUSCO | “*Terre Verdiane*” Emilia Romangna, Italy. 50

PINK AND ORANGE –

- 2016 PASCAL JOLVIET** | PINOT NOIR | “*Sancerre Rose*” Sancerre, France. 45
- 2016 VILLA WOLF** | PINOT NOIR | “*Pinot Noir Rose*” Pfalz, Germany. 30
- 2016 MARGERUM** | GRENACHE / COUNIOISE / CINSAULT | “*Riveria Rose.*” 60

WHITE –

- 2015 CAMILE & LAURENT SCHALLER** | CHABLIS | Burgundy, France. 48
- 2015 CHÂTEAU FEUILLET** | PETIT ARVINE | Valle d’Aosta, Italy. 63
- 2012 TENTUA DELLE TERRE NERE** | CARRICANTE |
“*Bianco Le Vigne Niche*” Etna, Italy. 70
- 2014 BENVENUTI, MALVAZIJA, ISTARSKA.** Istria, Croatia. 40
- 2015 DOMANINE MATHIAS** | Chardonnay | Macon-Villages, France. 42
- 2016 PAZO SAN MAURO** | ALBARINIO | “*Rias Baixas Albarinio*” Galicia, Spain. 45
- 2015 DOMAINE DES HERBAUGES** | GROLLEAU GRIS | Loire, France. 30
- 2015 EVA FRICKE** | RIESLING | Rheingau, Germany. 54
- 2016 DURNBERG** | MUSKATELLER / WELSHRIESLING / SAUVIGNON BLANC |
“*Falko Field Blend*” Neiderosterreich, Austria. 40

RED WINE –

- 2012 ANTONIOLO** | NEBBIOLO | “*Gattinara*” Piedmont, Italy. 78
- 2010 MOVIA** | PINOT NERO | “*Barda Pinot Nero*” Primorska, Slovenia. 90
- 2015 COLTERENZIO** | LANGREIN | Trentino-Alto Adige, Italy. 45
- 2015 DOMAINE FREDERIC BROUCA** | SYRAH / GRENACHE / CARIGNAN |
“*Champs Pentus Faugeres*” Languedoc, France. 39
- 2015 VINCENT PARIS** | SYRAH |
“*Crozes-Hermitage*” Rhone Valley, France. 44
- 2014 PIQUENTUM** | TERAN / REFOSK | “*Terre*” Dalmatia, Croatia. 52

COCKTAILS

THE BEST F%&ING GIMLET

CH Gin, lime, CH Amaro. Up or on the rocks. 9

OSILOT

St. George Raspberry Brandy, ginger-lime, beet & pea flower cubes. 11

YOUNG LOVE

Havana Club Anejo Rum, lavender-vanilla cola, lime. 7

BACKYARD

St. George Botanivore Gin, rose hip midwestern tonic, flowers and fruits. 9

THE LAST TIME YOU CALLED

Union Horse Reserve Bourbon, strawberry-maple “vermouth,”
Barkeep Apple bitters. Up or on the rocks. 10

THE ARCHDUKE

Pilsener Urquell, Atcha Sweet Vermouth, orange slice. 8

UPSIDE DOWN AND A LITTLE FLIRTY

Imbue Petal and Thorn, Scofflaw Old Tom Gin, sparkling wine,
Luxardo Maraschino. 12

HAPPY HOUR DINING

3:30 - 6:00 PM

SIGNATURE PARKER HOUSE ROLLS

Roasted garlic and herb butter. 7

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PUFFED CHICHARRON

Pimento cheese, tajin and grilled lime. 9

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WOOD GRILLED BABY BACK RIBS

Gochujang, peanuts, mint. 15

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SPICY KING CRAB LEGS

Grilled lemon, tobiko caviar & Korean Chile. 29

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ICED SUMMER VEGETABLES

Purple carrots, haricot vert, scallions, summer radishes,
heirloom cauliflower, avocado green goddess. 13

HAPPY HOUR LIBATIONS

TERRE GALE PROSECCO — 5

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DVERI PAX YANEZ — 5

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ZLATAN OTOK LITTLE BLUE PLAVIC — 5

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BLOODY MARY — 6

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PILSNER URQUELL — 4

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HERITAGE VODKA SHOTS — 3

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BREAKFAST

FRESH BAKED KOLACHKI

Filled with traditional flavors, local fruit jams or kilgus cream cheese. 4

KHACHAPURI CHEESE BREAD

Hen egg, squash blossoms, garlic, farmers cheese. 9

EGGS ON EGGS

Soft scrambled eggs, bone marrow, crème fraiche, radishes, smoked trout roe, and Mississippi Sturgeon. 12

DUCK CONFIT BISCUITS AND GRAVY

Summer vegetables and duck egg any style. 14

SMOKED PORK SHOULDER WITH KIMCHEE, CONGEE & DUCK EGG

Grilled summer onions, teriyaki, traditional garnish. 13

ANCIENT GRAIN & WILD RICE OATMEAL

Stone fruit, mulberries, walnuts. 10

SUMMER FRUIT PLATE

House yogurt, puffed ancient grains. 9

SWEET CORN & WOOD GRILLED VEGETABLE RAMEN

Doenjang, yellow miso, and wild mushroom. 12

ADD SMOKED PORK SHOULDER. 4

ADD COAL ROASTED CHICKEN THIGH. 4

ADD 60 MINUTE EGG. 2

GENESIS FARMS EGGS ANY STYLE With fried red potatoes and ashed baked onions. 15

CHOICE OF MEATS : *wood-grilled ham steak, hearth smoked pork shoulder, blackened maple bacon, or traditional smoked polish sausage.*

CHOICE OF BREADS : *Rye, Sourdough, Parker House.*

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CELEBRATE FRIENDS, FAMILY & CONNECTIONS



ALL DAY DINING

RELISH

WHIPPED AGED CHEDDAR Wood grilled
toasted rye, shaved iced kohlrabi,
spicy salt. 9

ICED SUMMER VEGETABLES RELISH TRAY
Purple carrots, haricot vert, summer radishes,
scallions, heirloom cauliflower, avocado
green goddess. 13

SIGNATURE PARKER HOUSE ROLLS
Roasted garlic and herb butter. 7

TO START

WOOD GRILLED OYSTERS Foie gras,
caviar, soy-miso bordelaise. 23

SPICY KING CRAB LEGS Grilled lemon,
tobiko caviar, Korean Chile. 29

WOOD GRILLED BABY BACK RIBS
Peanuts, gochujang, mint. 15

MAINS

HERITAGE COBB Coal roasted
chicken, maple-bourbon country
ham, Wisconsin horseradish
cheddar, cherry tomato, avocado,
crisp bacon, sous vide egg,
iceberg, green goddess ranch. 14

**WOOD GRILLED POLISH SAUSAGE
ROLL** House pretzel, caraway
sauerkraut, beer mustard, curly
fries. 12

THE HERITAGE BURGER Classic 8oz
house ground short rib, sirloin, and
prime ribeye burger with Hook's
cheddar, garlic aioli, brioche,
pickles, hand cut curly fries. 16.
Add duck egg 3.
Add bacon 3

CELEBRATE FRIENDS, FAMILY & CONNECTIONS

RELISH

- WHIPPED AGED CHEDDAR Wood grilled toasted rye, shaved iced kohlrabi, spicy salt. 9
- ICED SUMMER VEGETABLES RELISH TRAY Purple carrots, haricot vert, summer radishes, scallions, heirloom cauliflower, avocado green goddess. 13
- SIGNATURE PARKER HOUSE ROLLS Roasted garlic and herb butter. 7

TO START

- WOOD GRILLED OYSTERS Bordelaise, foie gras, caviar. 23
- SPICY KING CRAB LEGS Grilled lemon, tobiko caviar, Korean chile. 29
- WOOD GRILLED BABY BACK RIBS Gochujang, peanuts, mint. 15
- PEI MUSSELS AND ESCARGOT Polish bacon, celery, parsley, grilled sourdough. 16
- WHITE BEET BORSCHT White beets, Vidalia onion, cauliflower, carrot 60 minute egg. 7
- HEIRLOOM TOMATO PIE Goat cheese, basil caramelized onions. 8
- KHACHAPURI CHEESE BREAD Hen egg, squash blossoms, garlic, farmer's cheese. 9

MAINS

- HERITAGE COBB Coal roasted chicken, maple-bourbon country ham, Wisconsin horseradish cheddar, cherry tomato, avocado, crisp bacon, sous vide egg, iceberg, green goddess ranch. 14
- WOOD GRILLED POLISH SAUSAGE ROLL House pretzel, caraway sauerkraut, beer mustard, curly fries. 12
- THE HERITAGE BURGER Classic 8oz house ground short rib, sirloin, and prime ribeye burger with Hook's cheddar, garlic aioli, brioche, pickles and hand cut curly fries. 16
Add duck egg 3. Add bacon 3

DUMPLINGS AND NOODLES

- BEEF HEART PIEROGI Natural kraut, English pea puree, horseradish gremolata, beef jus. 10
- PELMENI Ground duck, foie gras, melted onion, tuica reduction. 12
- SWEET CORN & WOOD GRILLED VEGETABLE RAMEN Doenjang, yellow miso, wild mushroom. 12.
Add smoked pork shoulder 4. Add coal roasted chicken thigh 4. Add 60 minute egg 2.

GREAT LAKES FISH

- PAN FRIED LAKE PERCH Pepper drawn butter, English pea-corn succotash, Minnesota wild rice. 24
- LAKE SUPERIOR WHITEFISH Ancient grains, crawfish etoufee, coal roasted shishito. 28

WOOD-GRILLED MEATS

- BONE-IN PORK CHOP Carolina Gold rice grits, knob onion, sesame, peanut, green oyster-avocado kimchee. 30
- 22OZ HOUSE AGED RIBEYE Grilled green onions, heirloom tomato, cucumber, dill, crab hollandaise. 65

CLASSIC ENTREE CHOICES

Each comes with farm green salad, saurekraut, rye bread dumplings, giblet gravy, seasonal vegetables
1/2 WOOD ROASTED CHICKEN 22 | OR | 1/2 WOOD ROASTED DUCK 28

A LA CARTE / 4

DINNER SALAD
Genesis Farm greens, radish, carrot, chive, cherry tomato, and choice of dressing

RYE BREAD DUMPLINGS
Served with giblet gravy
HEIRLOOM TOMATOES
Topped with sea salt

HAND-CUT CURLY FRIES
INDIANA SWEET CORN
Grilled with sweet cream butter, sea salt

DESSERTS

BAKED ALASKA

Cherry and pistachio ice creams,
chocolate cake, meringue,
pickled cherries & pistachios

12

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DAILY PIE AND ICE CREAM

8

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RASPBERRY AND VANILLA CAKE

Farm Raspberries, white chocolate,
Tahitian vanilla bean ice cream, textures

10

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SUNDAE

Blackberry ice cream, buttermilk
poppy ice cream, orange sherbet
macerated blackberries, crushed cookies.
Table-side Grand Marnier caramel

13

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WHITE RUSSIAN ICE CREAM AFFOGATO AND TRADITIONAL LISTY

6

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ICE CREAMS BY THE SCOOP

3

CORDIALS & LIQUORS
