

Dinner

– March 28, 2017

Charred Onion Soup - 8

– Quark Cheese & Brioche Croutons

Frites - 6

– Roasted Garlic Aioli

Green Salad - 7

– Herb-Dijon Vinaigrette

Yukon Potato Gnocchi - 16

– Wild Mushrooms, Marcona Almonds & Mâche

Picked

Beets & Smoked Trout Salad - 14

– Horseradish, Baby Arugula, & Roasted Hazelnuts

Fried Smelts - 10

– Meyer Lemon, House-made Pickles & Remoulade

Mussels - 17

– White Wine, Garlic, Shallot & Parsley

Corvina - 20

– Carrot and Brown Butter with Roasted & Fresh Fennel

Laughing Bird Shrimp - 14

– Garlic, Piparras Peppers, Sherry & Lemon

Caught

Duck Rilette - 11

– Breakfast Radish, Pickled Vegetable & Lardo Toast

Confit Chicken Leg - 18

– Wheat Berries, Cipollini Onions & Sun Choke Chips

New York Strip Steak - 42

– Maitre D' Butter & Roasted Marble Potatoes

Burger - 12

– Brioche Bun, Hook's Cheddar, Aioli, House Pickles, Tomato, Lettuce & Carmelized Onion

Butchered

Burrata - 11

– Mighty Vine Tomatoes & Anchoa Vinaigrette

Miette

– Goat and Sheep – Bloomsdale, MO

Hidden Falls

– Sheep and Cow – Shepherd's Way, MN

Cave Aged Chandoka

– Goat and Cow – LaClare Farms, WI

Pecora Nocciola

– Sheep – Albany, WI

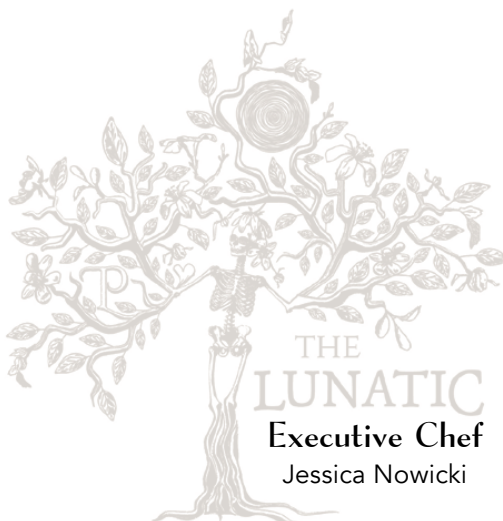
Big Woods Blue

– Sheep – Shepherd's Way, MN

choice of 3 - 14 • all 5 - 22

(Burrata is not available on cheese board)

Pasteurized



Featured Wine and Cocktails

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Henriot Brut – *Chardonnay* - Reims, (Champagne) France NV - \$20

Patton Valley Vineyard Pétillant Naturel – *Pinot Noir* - Willamette, OR 2016 - \$9

Bubbles

Xarmant Txakolina – *Hondarrabi Zuri* - Basque Country, Spain 2016 - \$8

Long Meadow Ranch – *Sauvignon Blanc* - Napa, CA 2015 - \$11

Lieu Dit – *Chenin Blanc* - Ynez Valley, CA 2014 - \$18

Casa de Darei Lager de Darei Branco – *Encruzado, Malvasia Fina, Cerceal Branco* - Portugal 2013 - \$9

High Five Wine Co. – *Pinot Gris, Pinot Blanc, Pinot Noir, Chardonnay, Riesling* - Portland, OR 2013 - \$9

Brooks Amycas – *Pinot Blanc, Riesling, Muscat, Gewurztraminer, Pinot Gris* - Willamette, OR 2016 - \$14

Red Tail Ridge – *Riesling* - Seneca Lake, NY 2014 - \$12

Merkin The Diddler – *Chenin Blanc, Sauvignon Blanc, Chardonnay* - AZ 2012 - \$15

Movia – *Ribolla Gialla* - Slovenia 2012 - \$20

LIOCO – *Chardonnay* - Sonoma County, CA 2015 - \$18

White

Sandhi – *Pinot Noir* - Sta. Rita, CA 2013 - \$18

Domaine Rabasse-Charavin Rouge – *Grenache, Syrah, Mourvèdre* - Côtes du Rhône, France 2014 - \$10

La Spinetta Il Nero di Casanova – *Sangiovese* - Tuscany, Italy 2012 - \$16

Torre de Oña Finca San Martin – *Tempranillo* - Rioja, Spain 2013 - \$11

Andrew Murray Tous Les Jours – *Syrah* - Santa Ynez Valley, CA 2015 - \$14

Domaine du Grand Bouqueteau – *Cabernet Franc* - Chinon, (Loire Valley) France 2012 - \$12

The Alex Cooper Project Doug Rafanelli Vineyard – *Zinfandel* - Dry Creek Valley, CA 2011 - \$18

Tuck Beckstoffer The Sum – *Cabernet Sauvignon, Petite Syrah, Syrah* - Napa, CA 2013 - \$14

Château Larose-Trintaudon Cru Bourgeois – *Cabernet Sauvignon, Merlot* - Haut-Médoc, France 2009- \$18

Red

Piper's Dream – Russian Standard Vodka, Contratto Apertivo, Belvoir Elderflower, Lemon, Soda - \$10

Elemental Genievre – CH Vodka, Juniper, Jack Rudy Tonic Syrup, Soda - \$12

Sherry Cobbler – Bodegas Valdespino "Contrabandista" Amontillado Sherry, Small Hands Gum Syrup, Orange - \$10

Hangman's Joke – Ransom "Old Tom" Gin, Carpano Antica, Angostura Bitter's, Lemon, Soda - \$14

Piscine – Mandarine Napoleon, Lemon, Henriot Champagne - \$18

Koi Pond – Tromba Tequila, Veev Acai, White Grape Juice, Ginger Ale - \$12

'loōnə tɪk – Cruz de Fuego Mezcal, No. 3 Gin, Blue Pea Flower Tea, Grapefruit - \$18

Hemingway Daiquiri – Prichard's Rum, Lazzaronni Maraschino, Lime, Grapefruit - \$11

Bushidō – Mars Iwai Japanese Whiskey, Black Tea, Gum Syrup, Yuzu Pearls - \$18

Prima Nocta – Pig Nose Scotch, Pimm's #1, Kopke 20yr. Tawny Port, Small Hands Orgeat - \$16

Mad Hatter – High West Bourbon, Imbue Bittersweet Vermouth, Peychaud's Bitter's - \$13

Budokan Pearl – Ford's Gin, Dimmi, Ine Mankai "Floating World" Sake - \$16

Vieux Carré – James Oliver Rye, Hine Cognac, Carpano Antica, Benedictine, Angostura and Peychaud's Bitter's - \$14

Arsenic & Old Lace – Reiger's Gin, Lanfray's Trigger Absinthe, Crème de Violette, Dolin's Dry, Regan's Bitter's - \$16

Law & Order – JTS Brown Bourbon, Germain-Robin Absinthe, Lemon, Small Hands Gum Syrup - \$16

Cocktails