

WHITES BY THE GLASS

- 09 RIESLING, SCHWIBINGER, 9/36
RHEINHESSEN, GERMANY
Hand-harvested, sustainably farmed, embodies classic typicity of a Rheinhessen riesling
- 11 PINOT GRIS, BROUHAHA, 9/36
PASO ROBLES, CALIFORNIA
Extremely small batch wine, fresh, lively, sessionable, green apple, lime
- 11 ELBLING, DOSTERT, MOSEL, 9/36
GERMANY
Rare, still version has a great streak of acidity, peaches, lemon zest, a hint of sugar
- 11 KIRALYLEANYKA, SZOKE, HUNGARY 9/36
Dry, bright, zesty fruit and native to Hungary, its perfect for the patio
- 10 ASSYRTIKO, DOMAINE MERCOURI, 10/40
PELOPONNESE, GREECE
Only 400 cases made, its citrus and fresh lemon aromatics are intoxicating
- 10 MELON DE BOURGOGNE, 9/36
MUSCADET, FRANCE
Dry, fresh, sea salt and great minerality
- 10 FALANGHINA, TERREDORA 10/40
DI PAOLO, CAMPANIA, ITALY
Apple, pear and pineapple, with a clean and crisp finish.
- 10 ALBARINO, ABADIA DE 10/40
SAN CAMPO, RIAS BAIXAS, SPAIN
Grapefruit, green apple, apricot and good acidity make it a fantastic seafood wine
- 10 SAUVIGNON BLANC, NEUDORF, 11/44
NELSON, NEW ZEALAND
Neudorf has been making small batch, organic, family owned estate wines since '78
- 10 CHARDONNAY, BARRA, 12/48
MENDOCINO, CALIFORNIA
100% estate grown, hand picked, organic
- 10 ROSE, LAMBERT, CHINON, FRANCE 10/40
Beautiful fresh strawberries, small production rose of cabernet franc

STARTERS

- HOUSE PICKLES 5
seasonal selection of pickled vegetables
- EGG SALAD 7
tapenade, capers, housemade whole wheat
- PIMENTO CHEESE 7
sharp cheddar, pepper aioli, housemade whole wheat
- CRISPY FLATBREAD 9
fresh mozzarella, basil oil, oven dried tomato
- TUNA LETTUCE WRAPS 13
coconut rice, kim chi
- FRA' MANI CHARCUTERIE BOARD 3 FOR 21
mortadella 8
sopressata 10
salume toscano 10
served with pickled onions, mustard, cornichons
- CHEESE & ACCOMPANIMENT
robiola, peach jam
- prairie breeze american cheddar, grapes, walnuts
- pierre robert, grilled lettuce, peppers
- bleu de basques, orange marmalade,
- mahon-membrillo

SOUPS & SALADS

- CHICKEN CAESAR SALAD 15
white anchovy, shaved parmesan
- BEETS AND CONFIT OF DUCK 16
mixed greens, crema
- GRILLED SALMON SKEWERS 17
mixed greens, shaved seasonal vegetables
- CHOPPED SALAD 15
chicken, corn, avocado
- SALAD LYONNAISE 16
crispy pork belly, poached eggs
- CHICKEN NOODLE SOUP 9
mirepoix, chicken broth



SPARKLING

- NV PROSECCO, SANTOME, VENETO, 9/36
ITALY
- 09 CIDER, ERIC BORDELET, 8/36
NORMANDY, FRANCE
- 10 MOSCATO D'ASTI, VIETTI, 9/36
PIEDMONT ITALY
- 07 PINOT NOIR ROSE, 14/60
LUCIEN ALBRECHT, ALSACE, FRANCE
- NV CHAMPAGNE, THIERRY FLUTEAU 19/70
GYE SUR SEINE, FRANCE (GROWER)

BEERS

- ALLAGASH WHITE ALE, PORTLAND, MAINE 7
- METROPOLITAN FLYWHEEL LAGER, 6
CHICAGO, ILLINOIS
- BRASSERIE ST FEULLIAN SAISON, 9
BELGIUM
- TRIPLE KARMELIET, BELGIUM 10
- BEAR REPUBLIC RACER 5 IPA, 6
HEALDSBURG, CALIFORNIA
- ANDERSON VALLEY BOONT AMBER 6
CALIFORNIA
- LAGUNITAS DOGTOWN PALE ALE, 6
PETALEFT, CALIFORNIA
- COAST 8 BALL STOUT, EUREKA, 7
CALIFORNIA

SANDWICHES

- LOBSTER 21
brioche, hollandaise, tomato confit
- STEAK SANDWICH 15
smoked blue cheese, pickled beets, watercress
- FRIED FLOUNDER 15
tartar sauce, pickled shallot
- TUNA MELT 13
cucumber, bacon, fontina
- CRU BURGER 15
cheddar, bacon, frites

sandwiches-served with fresh side of the day

ENTREES

- PORK LOIN 14
mascarpone agnolotti, peach
- SHRIMP SPAGHETTI 16
pancetta, peas, mint
- "BITS AND PIECES" 13
seven seasonal vegetable dishes
- QUICHE 10
side salad

DESSERT

- COFFEE BROWNIE coffee gelato, 8
hazelnut crumble
- STRAWBERRY SHORTCAKE berries, 8
whipped cream, bubbles
- VANILLA PANNA COTTA chocolate crisps 8
- PASSION FRUIT CURD SEMIFREDDO 8
shortbread, honey mustard, allspice meringue
- APPLE GALETTE cinnamon ice cream 8

REDS BY THE GLASS

- 10 GAMAY NOIR, CAMBON, 11/36
BEAUJOLAIS, FRANCE
Fresh strawberries, cherry and great acidity make it a fantastic alternative to pinot noir
- 10 PINOT NOIR, BROOKS "RUNAWAY 13/52
RED", WILLAMETTE VALLEY, OREGON
This wine is a celebration of organic farming. Great fruit and drinking pleasure
- 09 CABERNET FRANC, FILLIATREAU, 12/48
GRAND VIGNOLS, SAUMUR-CHAMPIGNY
Biodynamically farmed, fresh herbs, spice and black pepper. Very aromatic
- 09 GRENACHE/ SYRAH/TEMPRANILLO, 9/36
DOMAINE BOURDIC, "ZAPPA," FRANCE
Black cherries jump out of the glass, spicy black licorice, juicy, delicious wine
- 09 PROKUPAC, IVANOVIC, SERBIA 9/36
Organically farmed, eucalyptus, morello cherry and fresh black raspberries
- 09 NEBBIOLO/BARBERA, FARINA 10/40
PIEDMONT, ITALY
Classic example of tar and roses Piedmont style
- 08 XINOMAVRO, KARYDAS, 12/44
NAOUSSA, GREECE
Old vines, dry, rustic, persimmons, rose hips
- 09 CAB/SYRAH, CHATEAU MUSAR, 12/48
BEKAA, LEBANON
Old vines, medium-bodied, fresh cherries, baking spice and red licorice
- 09 PETITE SIRAH/PETITE VERDOT, 10/40
DEXTER LAKE, CALIFORNIA
Big, bold, unique. Dark chocolate, nutmeg
- 09 CABERNET SAUVIGNON, 14/56
SEVEN HILLS, WASHINGTON
Full-bodied, generous deep fruit, espresso beans and vanilla
- 09 MALBEC, ZONDA, MENDOZA, 11/44
ARGENTINA
Ripe red and black fruits, vanilla, fresh herbs, violets & spice

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CALIFORNIA
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PETALEFT, CALIFORNIA
- LEFT COAST 8 BALL STOUT, EUREKA, 7
CALIFORNIA

SNACKS

- MARINATED OLIVES 6
fennel seed, crushed pepper
- HOUSE PICKLES 5
selection of seasonal pickled vegetables
- PIMIENTO CHEESE 7
sharp cheddar, pepper aioli,
house made whole wheat
- EGG SALAD 7
tapenade, fried capers, house made whole wheat
- CHICKEN PATE 9
plumped prunes, spiced red wine, sourdough
- CRISPY FLATBREAD 9
fresh mozzarella, basil oil, oven dried tomato
- FRA' MANI CHARCUTERIE BOARD 3 FOR 21
mortadella 8
sopressata 10
salume toscano 10
served with pickled onions, mustard, cornichons
- CHEESE 6 / 3 FOR 15
robiola, peach jam
prairie breeze american cheddar, grapes, walnuts
pierre robert, grilled lettuce, peppers
bleu de basques, orange marmalade,
mahon, membrillo

SMALL PLATES

- CLASSIC CAESAR SALAD 9
white anchovy, shaved parmesan
- BEETS & CONFIT OF DUCK 11
baby lettuce, crema
- FRESH PEA SOUP 9
radish, turnip, pancetta
- COBIA CRUDO 16
tempura artichoke, pickled mushroom
- GRILLED OCTOPUS 13
fennel, orange, chick peas
- CHORIZO & CLAMS 12
potatoes, celery
- LOBSTER 16
asparagus, lime mousseline, chervil
- ROASTED PORK LOIN 12
mascarpone agnolotti, peach

MAINS

- HALIBUT 25
creamed corn, sweet potato, cilantro
- PAN SEARED CHICKEN BREAST & THIGH 19
leek, mushroom, watercress
- DUCK BREAST 26
polenta, grilled broccoli, hazelnuts
- SCALLOPS 24
pork belly, lemongrass, bok choy
- LAMB LOIN 28
peas and carrots, caramelized onion
- TUNA & FRESH PASTA 24
nicoise olives, tomato, chives
- PORK SHOULDER 22
green beans, pepper jus, mustard,
ham & cheese croquette
- QUINOA CAKE 17
eggplant, cucumber, tomato broth
- RIBEYE 32
potato + onion ragout, cabernet jus
- CRU BURGER 16
cheddar, bacon, tomato aioli, frites

SIDES

- FRITES 6
lemon aioli, curried ketchup
- GRILLED BROCCOLI 6
hazelnut vinaigrette
- BLACK KALE 6
polenta, tomato sauce
- SPAGHETTI SQUASH 6
coconut curry, peanuts
- SIMPLE GREEN SALAD 6

COCKTAILS

the classics

OLD FASHIONED

Templeton Rye, macerated cherries,
orange, coco nib syrup, soda 12

BRAMBLE

Small's Dry Gin, creme di mur,
fresh blackberry, lemon 12

GIN & TONIC

Ransom Gin, chinchona,
tonic syrup, lime juice, soda 12

AVIATION

Death's Door Gin, luxardo,
creme di violette, lemon 12

MARGARITA Ochos Platos tequila,
grand combier, lime 12

LE FLEUR

St. Germaine, sparkling wine 12

PIMM'S CUP

Pimms liquor #1, house made ginger beer,
cucumber, mint and orange peel 12

seasonal

DARK & STORMY

House made ginger beer,
Appleton's dark rum, lime peel 12

HIBISCUS LEMONADE

Hibiscus infused vodka, fresh lemonade,
basil syrup, basil 14

WHISKEY SMASH

Hirsch's bourbon, lemon, herb simple syrup,
mint served over a big cube 14

SUMMER CLASSIC

Sparkling wine, sugar cube, grapefruit bitters 12

COOLERS AND SODA

DRY CUCUMBER AND LIME 6

With vodka or gin 11

STRAWBERRY BALSAMIC SHRUB 6

With vodka or tequila 11

LEMON ROSEMARY 6

With vodka, tequila, whiskey or gin 11