



Snacks

- Caramelized onion, thyme, and Hittisau (raw cow) gougères 4
- Housemade pickles, rotating variety 5
- Housemade olives, rotating variety 6
- Crispy white beans with chorizo and SarVecchio (cow) 5
- Frites with Smoked Marisa (sheep) and Marieke Gouda (raw cow) fondue and onion dip 8
- Cresenza (cow) toasts with olives, parsley, and pomegranate 5
- Housemade gravlax toast with Zingerman's cream cheese, dill, chopped egg, and caraway seed 6

Starters & Shares

- Mixed green salad with soft herbs, shaved fennel, radish and champagne vinaigrette 6
- Chicken soup with SarVecchio (cow) dumplings 7
- Tomato and Barber's Vintage Cheddar (cow) soup with garlic conit and croutons 6
- Seared cauliflower with grated Podda Classico (sheep & cow) and bagna cauda 8
- Apple, sweet potato and onion tarte tatin with crumbled Bay Blue (cow) 7
- Chicories salad with persimmon, pistachio, and bresaola with champagne vinaigrette 10
- Prairie Fruits chèvre (goat) baked with pumpkin tomato sauce, spiced pumpkin seeds and baguette 8
- Chickpea flatbread with roasted fennel, crispy salami, Bianco Sardo (sheep) and honey 10
- Charred carrots, Driftless (sheep) with sunflower gremolata 10

Mains

- Chicken thighs with mustard vinegar sauce, cornichons, cippolinis and reading raclette (raw cow) mashed potatoes 15
- Dill ricotta gnudi with preserved lemon, beets, hazelnuts, butter and Pantaleo (goat) 14
- Egg noodles with milk-braised pork shoulder ragu, carrots, leeks, fennel and olives 15
- Grilled leg of lamb with savory yogurt, delicata squash and seared Brussels sprouts 26
- Pan-roasted halibut with braised chickpea stew and almond bread crumbs 29
- Roast beef with mushroom jus, Stilton (cow) popovers and creamed spinach 18
- Patty melt with smoked onion confit, Herragard's Cheese (cow) and frites 13
- Squash and pear croque Monsieur with 1655 Gruyere (raw cow), sage béchamel and frites 9

Cheese Plates

served with select accompaniments

New Classics 3 for \$14 or all 5 for \$20

- Bent River Camembert (cow) Alemar Cheese Co. – Manketo, MN (new world double cream – velvety – vegetal)
- Quadrello di Bufala (water buffalo) Caseificio Quattro Portoni – Lombardy, Italy (supple, tangy, lingering)
- La Jeune Autize (goat) Rodolphe le Meunier – Vendee, France (goat Morbier – bouncy – balanced – beautiful)
- Cabot Clothbound Cheddar (cow) Cellars at Jasper Hill, Greensboro, VT (chicken soup of cheese – warm and brothy)
- Chiriboga Blue (cow) Kaserei Obere Muhle – Bad Oberdorf, Germany (a new Bavarian blue, a blue for non-blue lovers)

Alpine Tour 3 for \$14 or all 5 for \$20

- Hubaner (raw cow) Sennerei Huban – Doren, Austria (silky, subtle, nutty)
- Ziegenkonig (goat) Kaserei Bodmen – Toggenburg, Switzerland (salted caramel, subtle, toothsome)
- 1655 Gruyere (raw cow) Fromagerie Le Cret – Bulle, Switzerland (bright, fruity, crunchy crystals)
- Lorenzo (sheep) Meadowood Farms – Cazenovia, New York (apple cider aromas, lacey, grassy)
- Challerhocker (raw cow) Kaserei Tufertschwil – Lutisburg, Switzerland (complex, malty, robust)

Taste Transhumance \$10

- Alpage Gruyere (raw cow) Chalet Guederes – Canton Vaud, Switzerland (slightly smoky, savory deep flavor)
- 1655 Gruyere (raw cow) Fromagerie Le Cret – Bulle, Switzerland (the benchmark Gruyere, balanced)

Charcuterie Plates

Ham Flight 10

- Pio Tosini Prosciutto di Parma - Italy, Redondo Iglesias Jamon Serrano – Spain, La Quercia Tamworth Heirloom Prosciutto - Iowa,
Served with baguette, mustard butter, pickled shallots

Midwest Charcuterie Plate 14

- Nduja Artisans Nduja – Chicago, IL, Smoking Goose Duck Prosciutto - Indianapolis, IN, West Loop Salumi Rotating Salami – Chicago, IL,
Served with baguette, mustard, cornichons

Housemade Charcuterie

*Served with warm baguette and select accompaniments
A sampling of all three \$18*

- Chicken liver mousse with port gelée 8
- Roasted pheasant pâté with bacon and walnuts 12
- Rabbit rilette with bacon, butter and chives 12

Appellation is proud to use produce and meats from local farms when available