

## French Flight

\$26

BRIE  
ST. AGUR  
DELICES DES CREMIERS  
PÂTÉ DE CAMPAGNE  
DUCK POSCUITTO  
MAGRET  
FUMÉ

SERVED WITH WHOLE GRAIN  
MUSTARD, JAM, DRIED FRUIT &  
CORNICHONS



*R,W:* Chardonnay, Mas des  
Volques. Gamay, Mardon.

## Chef Flight

\$26

NANCY'S CAMEMBERT  
GORGONZOLA  
CHÉVRE IBERICO  
BELLOTA MILD  
SOPRESATA  
SPECK

SERVED WITH WHOLE GRAIN  
MUSTARD, OLIVES,  
CORNICHONS, JAM & FRUIT



*R,W:* Gruner Velt, Gobelsburg.  
Cote du Rhone, Cranilles.

## Spanish Flight

\$26

MAHON  
ROSEMARY MANCHEGO  
SAN SIMON DA COSTA  
SERRANO HAM  
CHORIZO  
FUET

SERVED WITH MEMBRILLO,  
OVEN DRIED TOMATOES,  
OLIVES & ALMONDS



*R,W:* Cava, Galda.  
Rioja, Faustino.

## Italian Flight

\$26

TALLEGIO  
PECORINO PISTACHIO  
CREMA DI PECORINO  
FINOCCHIONA  
CAPOCOLLO  
SPECK

SERVED WITH MOSTARDA,  
OLIVES & PICKLED GARLIC  
STUFFED PAPPADEUX PEPPERS



*R,W:* Carricante, Etna Bianco.  
Barbera, Osualdo.

## Choose your own cheese & meat

Any one for \$5, any three for \$14, any five for \$22

### COW'S MILK CHEESE

\***ROTH KASE GRUYERE:** brown butter & roasted nut aromas

\* **SAN SIMON DA COSTA DOP:** lightly smoked with birch wood, creamy, smoothy

\***ST. AGUR:** (Beauzac, France)  
double cream, smooth balanced blue cheese

**BARELY BUZZED:** (beehive cheese company, Utah) semi-firm, coffee & lavender rubbed, caramel & nutty flavors

\***GORGONZOLA:** (Lombardy, Italy) buttery, blue veining, creamy & mild

**DELICES DES CREMIERS:** triple cream bloomy rind, creamy and slightly spicy with a fresh finish

\***BRIE:** (France) semi soft, fruity, mild & nutty

**TALLEGIO:** (Lombardy, Italy) aged 60 days, sweet, tangy

\***MAHON:** (Menorca, Spain) buttery, sharp, lightly aromatic, slightly salty

**Cheeses marked with an \* are pasteurized**

### GOAT'S MILK CHEESE

\***HUMBOLDT FOG:** (Cypress Grove, California)  
soft, creamy, ash-washed with milk acidity

\***TRUFFLE TREMOR:** (+\$1) (Cypress Grove, California)  
soft, mineral & truffle flavor

**VALDEONSO:** soft but dry ring intense cheese with a grainy of texture

\***CHÉVRE:** (Bangor, MI) soft, creamy with buttery flavor & topped with local honey

### CHARCUTERIE

**#DUCK RILLETTE:** brandy, citrus & garlic

**FUET:** dry cured pork sausage with black pepper & garlic

**#DUCK PROSCIUTTO:** maple leaf farms breast

**SERRANO HAM:** (+\$2) Spanish, dry cured

**#MAGRET FUMÉ:** maple leaf farms duck breast

**IBERICO PALETA:** the meat its firmer with a more intense flavor

**#PÂTÉ DE CAMPAGNE:** country pork pate

**SOPPRESSATA CALABRESE:** (+\$2) spicy beef & pork salami

**SPECK:** (+\$2) sweet, slightly smoky pork prosciutto

**FINOCCHIONA:** fennel salami

**IBERICO CHORIZO:** garlic & smoked paprika sausage

**#DUCK LIVER MOUSSE:** five spice, brandy & ruby port

**Items marked with a # are house made**

### SHEEP'S MILK CHEESE

\***NANCY'S CAMEMBERT:** (Hudson Valley, New York)  
light, soft, buttery with notes of hay, grass and savory vegetal flavor

\***CREMA DI PECORINO:** (Italia) creamy salty and light smoked finish

\***ROSEMARY MANCHEGO:** (La Mancha, Spain)  
semi-firm with sweet rosemary flavor

**SMOKED PECORINO (FIORE SARDO):** (Sardinia, Italy)  
rich, salty, nutty flavors with a smoky finish

*Cheeses marked with a (\*) are pasteurized*

## -SHARED PLATES-

<b>OLIVES MEDITERANEAN FANTASY</b>	<b>9</b>
Mediterranean fantasy & green castelvetro.	
<b>TUNA TARTARE</b>	<b>18</b>
sesame ginger sauce, sesame seed oil, soy sauce, ginger, garlic, avocado, sriracha, tortilla chips	
<b>SMOKED OCTOPUS</b>	<b>21</b>
sopresata, kalamata & green olives, yukon gold potatoes, Romesco, salsa verde	
<b>ROASTED CAULIFLOWER</b>	<b>14</b>
golden raisin, jalapeno, cilantro, green onions, lemon juice, evoo	
<b>HOUSE MADE PRETZELS</b>	<b>8</b>
half acre beer cheese sauce	
<b>BACON WRAPPED DATES</b>	<b>8</b>
chorizo stuffed, blue cheese dressing	
<b>FORK POUTINE</b>	<b>18</b>
hand cut fries, duck confit & gravy, cheddar sauce & fried rosemary upgrade to garlic cilantro fries 2	
<b>PEACH FLATBREAD</b>	<b>14</b>
Caramelized onions, mozzarella cheese, grilled peaches, goat cheese, arugula, & balsame glaze.	
<b>MEDITERANEAN FLATBREAD</b>	<b>14</b>
pistachio-spinach pesto, calamata olives, cherry tomato, artichokes, fontina & feta cheese	
<b>BAKED TOMATO GOAT CHEESE</b>	<b>14</b>
basil tomato sauce, goat cheese & demi-baguette	
<b>GARLIC CILANTRO FRIES</b>	<b>7</b>
sriracha aioli	
<b>SWEET POTATO FRIES</b>	<b>7</b>
tarragon-honey mustard	
<b>FRIED CALAMARI</b>	<b>19</b>
Marinara sauce & jalapeno aioli.	

## - SOUP & SALAD -

Add chicken breast	6	Add duck confit	7
Add salmon	12	Add seared tuna	12

<b>SOUP OF THE DAY</b>	<b>mp</b>
<b>CAESAR SALAD(g)</b>	<b>12</b>
romaine lettuce, traditional dressing, parmesan cheese, croutons	
<b>BRUSSELS SPROUT SALAD (g)</b>	<b>14</b>
radicchio, toasted almonds, shaved parmesan, mustard vinaigrette	
<b>BEEF SALAD (g)</b>	<b>13</b>
roasted beets, mixed greens, marcona almonds citrus vinaigrette	
<b>DUCK SALAD (g)</b>	<b>13</b>
Duck confit, smoked duck breast, county pecan, Arugula & cider vinaigrette.	

## - LARGE PLATES -

<b>BISTRO STEAK (g)*</b>	<b>26</b>
frites & herb butter	
<b>FRENCH MUSSELS</b>	<b>14/24</b>
PEI mussels, white wine, bacon, leeks, shallot, butter, cream	
<b>RATATOUILLE VEGETABLE PAVÉ</b>	<b>19</b>
zucchini, squash, red pepper, eggplant, tomato, parmesan, caramelized onion, arugula puree.	
<b>PUTTANESCA</b>	<b>23</b>
fettuccine pasta, olives, capers, tomato, garlic, extra virgin olive oil	
<b>MAC N' CHEESE</b>	<b>11/17</b>
aged cheddar, jarlsberg, fontina & toasted breadcrumbs Add bacon 2/4 Add duck confit 5/10 Add jalapenos 2/4 Add pulled pork 5/10 Add mushrooms 2/4	
<b>PAN SEARED SALMON*</b>	<b>26</b>
english peas, chorizo, mashed potato, lemon cream	

## - SANDWICHES-

*Served with choice of mixed green salad, fries or garlic cilantro fries for \$2*

<b>BEEF TENDERLOIN SLIDERS</b>	<b>13</b> (1slider) / <b>26</b> (2 sliders with fries)
caramelized onions, blue cheese <i>full order served with choice of mixed greens, fries or garlic cilantro fries for \$2</i>	
<b>CUBANO</b>	<b>18</b>
Ham, smoked pork, white cheddar, pickles & yellow mustard.	
<b>PULLED PORK SLIDERS</b>	<b>8</b> (1slider) / <b>16</b> (2 sliders with fries)
bbq sauce, apple cabbage slaw <i>Full order served with choice of mixed greens, fries or garlic cilantro fries for \$2</i>	
<b>VEGETABLE PANINI</b>	<b>16</b>
basil pesto, roasted zucchini, yellow squash, red pepper, asparagus, shitake mushrooms, paprika goat cheese.	
<b>1/2 DUCK CLUB</b>	<b>17</b>
duck confit, smoked duck breast, goat cheese, arugula, cherry jam, shallots, candied pecans & citrus vinaigrette	
<b>CHICKEN BURGER* (g)</b>	<b>17</b>
Sage cheddar, fennel, arugula, apples & dijonnaise	
<b>FARMHOUSE BURGER* (g)</b>	<b>18</b>
sunny side egg, bacon, white cheddar, caramelized onion & dijonnaise	
<b>WEST COAST BURGER* (g)</b>	<b>16</b>
mustard griddled, cheddar cheese, caramelized onions, special sauce, pickle, tomato, lettuce	
<b>HALF POUND PRIME BURGER* (g)</b>	<b>14</b>
brioche bun, lettuce, tomato, onion, dill pickles	
<b>IMPOSSIBLE BURGER* (g)</b>	<b>16</b>
brioche bun, lettuce, tomato, onion, dill pickles	
<b>TURKEY BURGER* (g)</b>	<b>16</b>
Arugula, tomato, red onion, white cheddar & harissa mayo.	

<i>Add cheddar or swiss</i>	<i>1</i>	<i>Add bacon</i>	<i>2</i>	<i>Gluten free bun</i>	<i>3</i>
<i>Add caramelized onion</i>	<i>2</i>	<i>Add blue cheese</i>	<i>2</i>	<i>Add mushrooms</i>	<i>2</i>