



MISE EN PLACE

For the Adventurous in Palate & Spirit.

BAR SNACKS

LOBSTER NACHOS - POBLANO RAJAS, ROASTED CORN, TOMATOES, BLACK BEANS,
MANCHEGO FONDUE, CILANTRO - 9.30

HARISSA FRIED CAULIFLOWER - POMEGRANATE MOLASSES, PICKLED CUCUMBERS,
PRESERVED LEMON TAHINI YOGURT - 12.30

FRIED BRUSSEL SPROUTS - CRISPY SERRANO HAM, PARMESAN, APPLES, MARCONA ALMONDS,
ALEPPO SALT, BROWN BUTTER SHERRY VINAIGRETTE - 9.30

CRISPY PORK BELLY KIMCHI FRIES - GOCHUJANG HONEY AIOLI, KOREAN SALT - 12.30

OLD BAY BUTTERMILK FRIED CHICKEN - SERRANO CHILE, GREEN TOMATO CHUTNEY,
ANCHO CHILE AIOLI, HOUSE PICKLES, FRENCH FRIES - 9.30

PAT LAFRIEDA SHORT RIB CHEESEBURGER - BACON SHALLOT MARMALADE,
BUTTERMILK ONION RINGS, GRUYERE, TRUFFLED TOMATO BRANDY AIOLI,
BRIOCHE BUN, FRIES - 19.30 / ADD FOIE GRAS - 15.30

CHEESE

SELECT THREE 18.30 / FIVE 22.30

WITH FOCACCLA CROSTINI, QUINCE PASTE, MARCONA ALMONDS, WILDFLOWER HONEYCOMB

COW

BEEHIVE BARELY BUZZED, USA - COFFEE-RUBBED

COMTÉ, FRANCE - UNPASTEURIZED, CREAMY, NUTTY

GRAFTON SMOKED CHILI CHEDDAR, USA - SMOKE, HEAT, AGED 60-DAYS

GRANA PADANO, ITALY - AGED 9-MONTHS

MAHON, SPAIN - FIRM, TANGY

POINT REYES, USA - MEDIUM CREAMY BLUE, SWEET

SONOMA DRY JACK, USA - FIRM, PALE YELLOW, NUTTY

SWEET GRASS DAIRY GREEN HILL, GA, USA - DOUBLE CREAM CAMEMBERT, BUTTER FINISH

SWEET GRASS DAIRY ASHER BLUE, USA - CREAMY, CRUMBLY BLUE, SLIGHTLY PUNGENT

SWEET GRASS DAIRY GRIFFIN, USA - GRASS-FED, MALTY, SEMI-FIRM, AGED 60-DAYS

SWEET GRASS DAIRY HEAT, USA - SEMI-FIRM PEPPERJACK WITH MILD SPICE,

PASILLA, ANCHO, CHIPOTLE, PAPRIKA, AGED 60-DAYS

SWEET GRASS DAIRY THOMASVILLE TOMME,

USA - RAW GRASS, TANGY

SHEEP

ARTZAI GAZTA IDIAZABAL, SPAIN - UNPASTEURIZED, HARD, SMOKEY, RICH

LAMB CHOPPER, HOLLAND - SMOOTH, BUTTERY

MOLITERNO AL TARTUFO, ITALY - TRUFFLE

GOAT

BIJOU, USA - SOFT, FRESH, SWEET, AGED 1-WEEK

BÛCHERON, FRANCE - SEMI FIRM, AGED 10-WEEKS

APRIL 9, 2018