

**APPELLATION**<sup>SM</sup>  
WINE BAR & RESTAURANT

### 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 confit 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 pancake 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, cippolini and mashed potatoes 15

Dill ricotta gnudi with preserved lemon, beets, hazelnuts, butter and Pantaleo (goat) 14

Egg noodles with milk-braised pork shoulder ragù, 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

Grilled hanger steak with creamed kale, butter poached potatoes, and crispy shallots 23

Patty melt with smoked onion confit, Herrgard's Cheese (cow) and frites 13

Poached pear and 1655 Gruyere (raw cow) croque Monsieur with sage bechamel and frites with roasted squash 10, with Prosciutto di Parma 13

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



APPELLATIONCHICAGO

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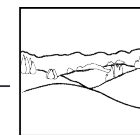


@APPELLATIONCHI

We reserve the right to add 18% gratuity to any party of 6 or more

Gift certificates purchased at Pastoral cannot be redeemed at Appellation

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



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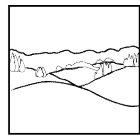


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## WINE BAR & RESTAURANT

### Snacks

Caramelized onion, thyme, and Hittisau (raw cow) gougères 4

House-made pickled vegetables, rotating variety 5

House marinated olives, rotating variety 6

Crispy white beans with chorizo and SarVecchio (cow) 5

Frites with caramelized onion dip 6

Cresenza (cow) toasts with olives, parsley, and pomegranate 5

White anchovy toast with roasted tomato-leek relish, Podda Classico (sheep and cow) 6

### Cheese Plates

*served with select accompaniments*

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

Bent River Camembert (cow) Alemar Cheese Co. – Mankato, 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)

Vacherin Fribourgeois (raw cow) Fromagerie Marsens-Vulppens – Switzerland (velvety, tangy, rustic)

1655 Gruyère (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 Gruyère (raw cow) Chalet Guederes – Canton Vaud, Switzerland (slightly smoky, savory deep flavor)

1655 Gruyère (raw cow) Fromagerie Le Cret – Bulle, Switzerland (the benchmark Gruyère, 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 cranberry chutney & spiced pecans 8

Country pâté with pork, bacon and pistachios 12

Rabbit rilette with bacon & mustard butter 12

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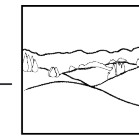


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