



ARTISAN CHEESES

Served with warm baguette and select accompaniments
Each \$6 • Three cheeses \$16 • Five cheeses \$25

SOFT

Capriole O'Banon (goat)
Capriole Cheese, Greenville, IN –
bourbon –raw almonds- tobacco leaf

Manchester (cow)
Zingerman's Creamery, Ann Arbor, MI
– Texas toast -cabbage-apricot

Brick Spread (cow)
Widmer's Cheese Cellars, Theresa, WI
– tangy – Milwaukee – grilled cheese
sammie

Harbison (cow)
Jasper Hill Farm, Greensboro, VT
– forest floor-roasted pork chops-
mustard greens

Nuvola di Pecora (sheep)
L'Antica Cascina, Emilia-Romagna,
Italy – asparagus soup- clean hay-
sour cream

WASHED RIND

Fleur de Vallee (goat & sheep)
Baetje Farms, Bloomsdale, MO –
clean sheets-kefir-lemon peel

Oma (raw cow)
Von Trapp Farmstead, Waistfield, VT –
roast beef –steamed broccoli –roasted
garlic

**Tomme du Pere Antoine
Elderflower (cow)**
Haxaire, Alsace, FR – crème fraiche -
worn in leather -fresh cut flowers

SEMI FIRM/FIRM

Snowfields (raw cow)
Saxon Creamery, Cleveland, WI – kettle
corn- butter-cashews

Brabander Gouda (goat)
Fromagerie L'Amuse, The Netherlands
– almond tart-condensed milk-
chicken n waffles

Hittisau (raw cow)
Senneri Hittisau, Allgau, Austria –
peanut shells-sautéed onion-au jus

**Secret de Compostelle
(sheep)**
Agour Fromages, Pyrenees – lanolin-
cocktail nuts-green plums

**Cantal Entre Deux A.O.P
(raw cow)**
Rodolphe le Meunier, Auvergne, FR –
tarragon- sour cream and onion chips

BLUE

Big Woods Blue (raw sheep)
Shepherd's Way, Nerstrand, MN –
flinty-sour berries-dark coffee

Gorgonzola Mountain (cow)
Ciresa Formaggi, Valsassina, IT –
sweet cream- pistachio-sports
peppers

Blu di Bufala (water buffalo)
Quattro Portoni, Lombardia, IT –
chestnuts- cedar wood-grape must

BAR BITES

Honey Roasted Pistachios and Cheese \$7
Prairie Breeze (cow)

Warm Marinated Olives \$6
Herbs, Orange Zest, Garlic

Mini Grilled Cheese \$9
Snowfields (raw cow), Toasted Brioche, Basil

HOUSE-MADE CHARCUTERIE
Served with warm baguette and select accompaniments
A sampling of all three \$18

Chicken Liver Mousse \$8
Port Gelee

Pheasant Pate \$12
Roasted Pheasant, Bacon, Walnuts

Rabbit Rilette \$12
Cured Rabbit, Bacon, Butter, Chives

CURED MEATS
Served with warm baguette and select accompaniments
Choose any three \$17 • Choose Five \$25

Tamworth Prosciutto (pork)\$6
La Quercia – Norwalk, Iowa

Bresaola (beef) \$6
Salumeria Biellese – New York, New York

Dodge City (pork) \$6
Smoking Goose – Indianapolis, IN

Summer Sausage (beef & pork)\$6
Underground Meats – Madison, Wisconsin

Finochiona (goat & pork)\$6
Avalanche Cheese Company – Basalt, Colorado

Sopressata (pork) \$6
Bava Brothers – Atascadero, CA

From The Kitchen

Roasted Garlic Plate \$6
Whole Roasted Garlic, Butter

Chilled English Pea and Basil Soup \$6
English Peas, Gruyere Crisp, Creme Fraiche

Shaved Asparagus Salad \$8
Asparagus, Prairie Fruit Chevre (goat), Radishes, Hazelnuts,
Lemon Vinaigrette, Pomegranate Reduction

Belgian Endive Salad \$12
Fourme D'ambert (cow), Blackberries, Toasted Walnuts,
Orange Vinaigrette

Coppa "Tacos" \$11
Marisa (sheep), Pickled Figs, Crispy Potato Skin, Basil Aioli

Croque Madame Flatbread \$13
1655 Gruyere (raw cow), Jamon Serrano, Fried Egg, Bechamel

Mac and Cheese \$13
Paesanella (cow), Podda (cow & sheep), Tarragon,
Toasted Bread Crumbs
Add bacon \$2

Mushroom Cakes \$12
Carrot Fennel Slaw, Chili Aioli

Parisienne Gnocchi \$14
Herb Gnocchi, English Peas, Cremini Mushrooms,
Lemon Brown Butter Sauce

Mussels in White Wine Broth \$20
PEI Mussels, White Wine, Caramelized Fennel,
Arbol Chili Oil

Arctic Char \$23
Roasted Parsnips, Haricot Vert, Beurre Blanc

Hanger Steak \$19
Pommes Anna, Chive Butter, Red Wine Demi-Glace

Duck Confit \$24
Whipped Potatoes, Charred Brussels Sprouts,
Pomegranate Molasses