

Starters & Snacks

Marinated Italian Olives	\$6
Bacon-Caramel Popcorn	\$4
Sweet & Salty Bar Nuts	\$6
Mac & Cheese	\$8
Bacon Wrapped Dates	\$8
<i>blue cheese mousse, sherry vinegar</i>	
Chickpea Fries,	\$6
<i>buttermilk "ranch" dressing</i>	
"Big Mac" Steak Tartare,	\$12

Smoked Salmon Pastrami,	\$10
<i>pickled red cabbage, rye toast, 1000 island</i>	
Spinach-Artichoke dip	\$12
<i>marinated artichoke hearts, field spinach, artisanal cheeses</i>	
Southern Sammie,	\$10
<i>fried chicken, "ranch", pickled red onion, buttermilk biscuit</i>	
Kale Caesar,	\$12
<i>garlic-lemon dressing, rye crouton, parmesan, white anchovy</i>	
Arugula Salad,	\$8
<i>candied pecans, blue cheese, strawberries</i>	
Asparagus & Toast,	\$8

Odd Bits

Chicken Livers on Toast,	\$8
<i>thyme aioli, aged balsamic</i>	
Roasted Bone Marrow,	\$10
<i>caper & pickled red onion salad, crusty bread</i>	
Seared Foie Gras,	\$18
<i>brioche, strawberry jam, black pepper gastrique</i>	
Rabbit Pate,	\$12
<i>grain mustard, cornichon, crostini</i>	

A Little Bit Bigger

Duck Leg Confit,	\$22
<i>chickpea salad, spinach, Spanish chorizo, red onion, chimichurri</i>	
J.C's Burger,	\$15
<i>fried egg, bone marrow, mojo picon, red onion, arugula</i>	
Black Pepper Pappardelle,	\$12
<i>royal trumpet mushrooms, peas, green garlic, egg yolk</i>	
Wild Rockfish	\$24
<i>artichoke, leek & red potato hash, herbed butter</i>	
Chicken Under a Brick,	\$12
<i>chicken thigh, cornbread, asparagus, mushroom cream</i>	

Flatbreads

Pork Jowl Bacon, <i>onion jam, fried egg</i>	\$12
Duck Confit, <i>blue cheese, apples, smoked almonds</i>	\$14
Cheese, <i>cheddar, mozz, goat ricotta, roasted garlic</i>	\$10
Surryano Ham, <i>baby artichokes, cheddar</i>	\$12

Meat & Cheese boards

France-	Spain-
cow-Delice de Bourgogne	cow- Mahon Reserva
<i>buttery, creamy, salty</i>	<i>sharp, complex</i>
sheep- Abbay de Belloc	sheep- Idiazabal
<i>caramel notes, nutty</i>	<i>raw milk, lightly smoky</i>
goat- Boucherondin	goat- Drunken Goat
<i>chalky, bright</i>	<i>bathed in red wine</i>
blue- Blue de Basque	blue- Valdeon
<i>crumbly, mild, salty</i>	<i>goat & cow's milk, very blue</i>

USA-	Italy-
cow-Moses Sleeper	cow-Toma Piemontesse
<i>smells like birthday cake</i>	<i>earthy, grassy, buttery</i>
sheep- Kinderhook Creek	sheep-Bianco Sardo
<i>mushroomy, ripe, bloomy rind</i>	<i>hard, fruity, crystalline</i>
goat - Bonne Bouche	goat-Nocetto di Capra
<i>creamy, bright, lemony</i>	<i>sweet, well balanced, velvety</i>
blue- Pt. Reyes blue	blue- Gorgonzola Dolce

Surryano Ham, Surry Virginia	Quijote Chorizo, Miami, Florida
Speck Alto Adige, South Tyrol, Italy	Chicken Liver Mouse, house made



20% gratuity will be added to parties of 6 or more, 1 check per table, please