



PLATES

PROSCIUTTO WRAPPED BRIE \$11

raspberry preserves, balsamic cream

NOT SO "STANDARD" HUMMUS \$11

marketmade hummus, sweet peppadew peppers, valbreso feta, crackers, vegetables

LOBSTER & TRUFFLE MAC 'N' CHEESE \$12

BRAISED PORK BELLY \$13

sweet potato mash, swiss chard, pickled radishes, pork demi-glace

RACLETTE \$13

two brothers domaine dupage bratwurst, cipollini onions, baby potatoes, raclette cheese, cornichons, whole grain mustard

SALMON CARPACCIO \$12

thinly sliced smoked salmon, arugula, truffle oil, crusty french baguette

SEARED SCALLOPS \$17

sweet pea risotto, morcilla sausage

ROASTED HANGER STEAK \$16

smashed red potatoes, sautéed bacon & kale, roasted garlic demi-glace

in the mood for sushi? ask for a menu and enjoy made-to-order maki, nigiri & sashimi, all made from the finest sushi-quality fish.

SALADS

HARVEST SALAD \$8

spinach, blue cheese, raspberry coulis, cranberries, spiced pecans, balsamic cream

FOUR FARMERS SALAD \$10

field greens, dates, hazelnuts, goat cheese, cornbread croutons, campari tomatoes, avocado, champagne vinaigrette

SIDES

TRUFFLED FRITES \$6

SWEET POTATO FRIES \$5

SOUP OF THE DAY \$4 / \$6

DESSERTS

BLUE CHEESE CHOCOLATE CHEESE CAKE \$5

SWEET POTATO TART \$5



CHEESE BOARDS

- CHOOSE 1 - \$6
- CHOOSE 3 - \$15
- CHOOSE 5 - \$24
- CHOOSE 7 - \$30

all boards served with partners crackers, quince & apple figs and black tea preserves, cornichons, marcona almonds, and seasonal fruit

BLACK BETTY

l'amuse, holland
goat milk - pasteurized
intense, pineapple, brown butter

BENT RIVER CAMEMBERT

alemar cheese company, minnesota
cow milk - pasteurized
lush, creamy, buttery

MOONGLO

prairie fruits farm, illinois
goat milk - raw
bright, nutty, earthy

SHROPSHIRE BLUE

colston bassett, england
cow milk - pasteurized
rich, savory, sweet

BAYLEY HAZEN BLUE

jasper hill farm, vermont
cow milk - raw
fudgy, dense, nutty

STANDARD MARKET CAVED AGED SNEEK

iowa - cow milk - pasteurized
dense, caramel, crunchy

PECORINO GINEPRO

mitica, italy - sheep milk - pasteurized
savory, tangy, grainy

GRUYERE ALPAGE

le superbe, switzerland
cow milk - raw
supple, fruity, hay

HORNKUHKASE

urnascher, switzerland
cow milk - raw
sharp, nutty, brothy

MATURE CHEDDAR

quicke's, england
cow milk - pasteurized
earthy, grassy, savory

UBRIACO DEL PIAVE

mitica, italy - cow milk - pasteurized
fruity, aromatic, grassy

EWEREKA

central coast creamery, california
sheep milk - pasteurized
rich, buttery, supple

SUMMER SAUSAGE

underground meats, wisconsin
*german-style sausage, fermented and
smoked, mustard seed, coriander, allspice*

FINOCCHIONA

'nduja artisans, illinois
*tuscan-style salami, fennel seeds, fennel
pollen, chianti wine, black pepper*

BAROLO

creminelli fine meats, utah
red wine infused uncured italian salami

DUCK MOUSSE WITH PORT

fabrique délices, california
*rich and velvety smooth,
touch of sweetness from port wine*

CHARCUTERIE BOARD \$24

'nduja artisans finocchiona, underground meats summer sausage, creminelli barolo, fabrique délices duck mousse with port, standard market cave aged sneek

CHEESEMONGER'S CHOICE \$20

three special cheeses hand-picked by our resident cheesemonger



WHITE BY THE GLASS

PIONEER CHARDONNAY 2015 \$7
mendocino, california - chardonnay
mild, pear, crisp

VIGNEAU-CHEVREAU
VOUVRAY DEMI-SEC 2015 \$10
loire valley, france - chenin blanc
green apple, clover honey, pear

ILLAHE VIOGNIER 2016 \$10
willamette valley, oregon - viognier
honeysuckle, apricot, tangerine

FRENZY SAUVIGNON BLANC 2017 \$7
marlborough, new zealand - sauvignon blanc
tangerine, melon, bright acid

CARLO & SYLVIA MOSCATO D'ASTI 2016 \$7
piedmont, italy - moscato
gently sparkling, citrus, mild sweetness

EMILE BEYER PINOT BLANC 2016 \$7
alsace, france - pinot blanc
delicate, asian pear, floral

TARRICA PINOT GRIS 2016 \$7
paso robles, california - pinot gris
crisp, melon, mineral

SPARKLING BY THE GLASS

CHANDON CALIFORNIA BRUT \$9
napa valley, california - pinot noir, pinot meunier, chardonnay
apple, pear, citrus

CHANDON CALIFORNIA BRUT ROSÉ \$9
napa valley, california - pinot noir, pinot meunier, chardonnay
strawberry, watermelon, red cherry

PERLAGE BÀCARETTO PROSECCO \$6
veneto, italy - glera
vibrant, green apple, white flowers

RED BY THE GLASS

PIONEER CABERNET SAUVIGNON 2014 \$7
mendocino, california - cabernet sauvignon
chocolate, dark cherries, spicy ripe plum

CHÂTEAU PEYBONHOMME
BORDEAUX ROUGE 2015 \$7
bordeaux, france - merlot, cabernet sauvignon
floral, herbal, cherry

ISOLE E OLENA CHIANTI CLASSICO 2014 \$12
tuscany, italy - sangiovese
red berries, round tannin, dry

HACIENDA LÓPEZ DE HARO CRIANZA 2014 \$7
rioja, spain - tempranillo, graciano, garnacha tinta
cherry, bright acidity, balsamic

EMERSON PINOT NOIR 2015 \$10
willamette valley, oregon - pinot noir
cassis, black cherry, persimmon

CASARENA RED BLEND 2016 \$10
mendoza, argentina - malbec, cabernet sauvignon
baking spice, blackberry, smoke

QUILT CABERNET SAUVIGNON 2015 \$17
napa valley, california - cabernet sauvignon
plum, blackberry preserve, licorice

FALL COCKTAIL SPECIAL

JOURNEYMAN BARREL AGED
OLD FASHIONED \$12
*journeyman last feather rye, maraschino liqueur,
fee brothers orange bitters, angostura*

ask about our rotating \$5 rosé by the glass