

GARCES TRADING Co.

CHEESE

MENU

CHARCUTERIE

ALL CHEESE SELECTIONS 6.00 🍷

- SPAIN -

- CANA DE OVEJA (soft sheep)
from murcia; bloomy rind with mushroom aromas
and a tangy finish
- LA SERENA (soft sheep)
from extremadura; rich and creamy with an earthy, pungent flavor
- MANCHEGO (firm sheep)
from la mancha; aged 1 year, sharp and rich
- MONTE CABRA (semi-soft goat)
from catalonia; creamy, earthy and full flavored
- MAHON RESERVA (firm cow)
classic minorcan variety – crunchy, similar to cheddar
- MONJE (blue cow)
farmhouse blue from asturias; sharp, robust flavor

- FRANCE -

- BRIE DE NANGIS (soft cow)
mild, buttery brie
- OSSAU IRATY (firm sheep)
aged basque, supple with a pronounced almond flavor
- COMTE 15 MONTH (firm cow)
classic alpine, sweet and nutty
- FOURME D'AMBERT (blue cow)
famously mild blue with ample cream and crumbly texture
- TOMME CRAYEUSE (semi-soft cow)
similar to other tomme style cheeses, but two-stage
aging process provides incredible depth and earthiness

- ITALY -

- HOUSEMADE MOZZARELLA
olive oil, sea salt and cracked pepper
- LA TUR (soft mix)
buttery dual-textured cheese from piedmont region
- PANTALEO (firm goat)
sardinian-style pecorino – floral and sweet
- FONTINA VAL D'AOSTA (semi-firm cow)
cousin of french gruyère, earthy and dense mild flavor
- BIANCO SARDO (firm sheep)
hard cheese from sardinia with crunchy crystallization
- PIAVE VECCHIO (firm cow)
compared to parmesan, intensely nutty and sweet
- VERDE CAPRA (semi-soft blue goat)
similar to gorgonzola, mild but tangy

- DOMESTIC -

- KUNICK (soft cow)
new york triple cream
- GRAYSON (semi-soft cow)
cousin of tallegio, pungent and extremely buttery
- ROGUE CREAMERY SMOKEY BLUE (semi-firm blue cow)
smoked over hazelnut shells, sharp and assertive
- PLEASANT RIDGE RESERVE (firm cow)
relative of the alpine cheeses of southeastern france with the
distinct terroir of wisconsin – grass, clover and wild flower
- CABOT CLOTHBOUND CHEDDAR (firm cow)
with caramel undertones, aged at the cellar at jasper hill

CHEF'S SELECTION OF CHEESES 15.00 🍷
Selection of 3 with accompaniments

Condiments 1.00

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|------------------------------|-------------------------------|
| pistachio currant salbitxada | cherry fig marmalade |
| truffle lavender honey | white sangria honey |
| chocolate hazelnut | roasted garlic dulce de leche |

ALL CHARCUTERIE SELECTIONS 8.00 🍷

- SPAIN -

- JAMÓN IBÉRICO
the finest spanish ham cured from the acorn-fed
black iberian pig
- LOMO IBÉRICO BELLOTA
cured loin from the black iberian pig – hint of paprika
- SERRANO
famous spanish cured pork leg – salty and tender
- CHORIZO BLANCO
cousin of sopresatta, mild salami with subtle garlic flavor,
enriched by long aging
- SOBRESADA
unique soft salami, richness of pâté with the distinct
aromas of aged products

- FRANCE -

- ROSETTE DE LYON
lyonnaise-style salami, cured with red wine and quatre épices
- SAUCISSON SEC BASQUE
country-style salami with unique addition of espelette
- SAUCISSON PETIT JESU
simply-seasoned, large-size salami

- ITALY -

- FINOCCHIONA
coarse-grained salami redolent with fennel seeds
and peppercorns
- PROSCIUTTO DI PARMA DOP
pork leg cured only in salt, aged 18 months
- SALAME GENTILE
coarse-grained salami cured with white wine and sea salt
- SPECK
a smoked pepper cured ham with a distinctly juniper
flavored ham from tyrol
- MOLINARI MORTADELLA
pork, veal and beef sausage flavored with aromatic spices
- BRESAOLA
air dried beef; aged 2-3 months; tender and sweet

- HOUSE MADE -

- TOSCANO SALAMI
traditional italian salumi with pepper and red wine
- GENOA SALAMI
lean, fine-textured slightly sweet sausage
- FENNEL SALAMI
fine-grained salami spiked with coarse ground fennel
seeds and red wine
- COUNTRY PÂTÉ
bacon-wrapped, coarse grain terrine with quatres épices
- HEAD CHEESE
braised pig's head, bound with gelatin-rich reduced stock
and finished with fresh herbs
- CHICKEN LIVER MOUSSE
marinated in orange and brandy with a shallot confit

CHEF'S SELECTION OF CHARCUTERIE 20.00 🍷
Selection of 3 with accompaniments

Olive Selection 3.00

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| arbequina | cuquillo |
| picholine | castelvetrano |

CHEF'S MIX OF OLIVES 5.00 🍷

GARCES TRADING Co.

MENU

ANTIPASTI

- EGGPLANT 6.00
roasted red peppers, confit cherry tomatoes, modena aged balsamic
- BABY ARTICHOKEs 7.00
preserved lemon, honey, almonds
- PIQUILLO PEPPERS 6.00
reserva sherry wine, hojiblanca olive oil
- ENDIVE LEAVES 6.00
sevilla orange, chèvre, currants
- BREAKFAST RADISH 5.00
lancaster goat's butter, olive oil, fleur de sel

SOUPS & SALADS

- MINISTRONE 6.00
cranberry beans, pasta, tomato, pesto croutons
- VICHYSOISE CHAUDE 9.00
potato, leek, bay scallop, chive, bacon
- LYONNAISE DUCK SALAD 8.00
duck confit, poached egg, bacon lardons, mustard vinaigrette
- BONITO DEL NORTE 10.00
spanish tuna, tomato bread, white asparagus, black olive vinaigrette
- SEMPLICE INSALATA 8.00
baby greens, pomegranate, pistachio dusted goat cheese, blood orange vinaigrette
- ROMAINE SALAD 9.00
boquerones, croutons, pecorino, garlic dressing

SANDWICHES

- THE SPANIARD 9.00
grilled chicken, bacon, romesco aioli, manchego cheese, romaine
- THE MOROCCAN 11.00
roasted lamb loin, roasted pepper, eggplant, harissa aioli, comté, escarole
- TARTINE AUX FROMAGE 9.00
brioche, tomes crayeuse, marinated tomato
- THE ITALIAN 10.00
bresaola, hot coppa, melted taleggio, arugula, lemon confit
- EL CUBANO CLÁSICO 10.00
roast pork, ham, gruyère, mustard, pickles

PASTA

- PAPPARDELLE WITH LAMB RAGU 16.00
sunchoke puree, piave vecchio
- TUSCAN FUSILLI ALLA CARBONARA 10.00
guanciale, eggs, black pepper, pecorino
- LINGUINE WITH CLAMS 16.00
crab, garlic, bacon, parsley
- PERCHITELLI & MEATBALLS 11.00
tomato gravy, parmesan
- BUTTERNUT AGNOLOTTI 18.00
butter poached lobster, sage cream, hazelnut

PIZZA

- MARGHERITA 12.00
tomato sauce, fresh mozzarella, basil
- DE PROSCIUTTO 13.00
oven roasted tomato, mozzarella, prosciutto, olive oil
- VERDE 12.00
spinach, ricotta, green asparagus, chèvre, arugula, fava beans
- TARTE FLAMBÉE 12.00
smoked bacon, spanish onions, crème fraîche
- FUNGHI 13.00
maitakes, royal trumpets, taleggio, black truffles

DEEP DISH PIES

- CLASSIC 24.00
oven roasted san marzano tomato confit, fresh mozzarella

please allow 30 minutes for any deep dish pie

PIE ADDITIONS:

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| <i>artichoke</i> | <i>8.00</i> | <i>chorizo blanco . . .</i> | <i>7.00</i> |
| <i>asparagus</i> | <i>5.00</i> | <i>house smoked bacon .</i> | <i>6.00</i> |
| <i>cipollini onion</i> | <i>5.00</i> | <i>meatballs</i> | <i>5.00</i> |
| <i>cremini mushroom . .</i> | <i>5.00</i> | <i>sausage de toluse .</i> | <i>7.00</i> |
| <i>eggplant</i> | <i>5.00</i> | <i>boquerones</i> | <i>6.00</i> |
| <i>roasted pepper</i> | <i>5.00</i> | <i>crab</i> | <i>M.P.</i> |
| <i>spinach</i> | <i>5.00</i> | | |

PLATS DU JOUR

available daily after 5pm; for two to share

- MONDAY COQ AU VIN 28.00
braised chicken, pearl onions, mushrooms, potatoes
- TUESDAY CASSOULET 30.00
duck confit, toulouse sausage, swiss chard, honey turnips
- WEDNESDAY GRILLED WHOLE BRONZINO 36.00
caponata, lemon brown butter
- THURSDAY BOUILLABAISSE 38.00
gambas, halibut, mussels, cockles, saffron ruille
- FRIDAY PAELLA VALENCIANA 45.00
grilled rabbit loin, chorizo, gambas, fava bean salad
- SATURDAY CÔTE DE BOEUF 65.00
28 oz. prime beef ribeye, grilled asparagus, royal trumpets, red wine demi, béarnaise
- SUNDAY LASAGNA 30.00
oxtail & short rib, baby spinach, ricotta