

Table Plates

Feature

PLOUGHMAN'S LUNCH 16
 garlic sausage, cornichons, bavarian ham,
 tete de moine, country pate,
 cambozola, pickled shallots
 -Includes a flight of 5 draft beers-

ROASTED PHEASANT FOR TWO 35
 mushroom bread pudding

Salad

CAFE CHOPPED 9
 garlic croutons, grape tomatoes,
 garlic parmesan vinaigrette

GRILLED QUAIL 11
 bibb lettuce, grape tomatoes, apple cider
 bacon, aux fine herbs vinaigrette

ROASTED BELGIAN ENDIVE 9
 westphalpin ham, gruyere

Sandwiches

EGG IN THE HOLE 11
 norweigen smoked salmon, brioche,
 cavier, creme fraiche

LAMB BURGER 12
 blue cheese, rosemary

HOUSE CURED IRISH BACON 12
 farmhouse cheddar, fried egg

DUCK CONFIT 11
 st. louis peche sauce, brioche

SEASONAL GRILLED CHEESE 11
 french brie, apples, apple butter

RUSTIC PATE 12
 whole grain mustard, cornichons

Soups

TRADITIONAL BORSCHT 8
 dumplings, beets, cabbage, sour cream

BELGIAN WATERZOOI 8
 monkfish chowder, gueuze lambic

Plates

PETITE POUSSIN AND WAFFLES 18
 pan fried with maple gravy

BRAISED SHORT RIBS STROGANOFF 18
 sour cream, trumpet mushrooms,
 house made noodles

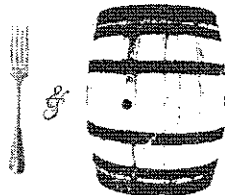
WHOEL RAINBOW TROUT 18
 haricot verts, hazelnuts, bier blanc

BRAISED RABBIT EN SUGO 18
 dark abbey ale, root vegetables

BLACK ANGUS SKIRT STEAK 18
 trumpet mushrooms & blue cheese butter,
 roesti potatoes

WILD BOAR BRATWURST 16
 braised cabbage, apple cider bacon

BELGIAN MUSSELS 12
 flemish red ale, fresh thyme,
 garlic, apple cider bacon



NOSE TO TAIL DINNER

Parties of 8 or more, served Tues-Thurs, 2 week advance notice

Grazing Plates

Meat & Cheese

1 for \$7 | 3 for \$18 | 4 for \$24 | 5 for \$30

Duck Proscuitto
Smoked Trout
Soppresata Salami
Mousse Royale au Sauternes
[goose liver, porcini]
Westphalian Ham

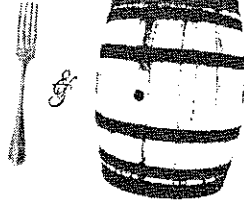
Fromagere d'Affinois
Cahil Porter
Haystack Peak
Old Chatham Ewe's Blue
Marieke Aged Gouda

Sides

SALT FINGERLING POTATOES 5
brown butter emulsion

ARTISAN BREAD TRIO 4
pecan raisin, rosemary olives,
sourdough baguette

HOUSE-MADE BAVARIAN PRETZEL 4
honey mustard, blue cheese mustard



Oysters

w/ st. Louis framboise mignonette
ADD caviar pearls for \$1 each

EAST COAST
Widows Hole (MA)

WEST COAST
Kusshi (WA)

Share

ROGUE SMOKEY BLUE "FONDUE" 9
sourdough toast points, candied walnuts

SKIRT STEAK "BRUSCHETTA" 9
house smoked mozzarella, golden tomato

Desserts

CHOCOLATE CHIP BREAD PUDDING 8
milk stout syrup

POT DE CREME 8
coffee porter

FALL PEACH CRISP 8
streusel