AN IMPORTANT NOTE: A HEALTHY HOSPITALITY CHARGE OF TWO PERCENT IS ADDED TO EVERY CHECK TO ALLOW US TO CONTINUE TO PROVIDE AFFORDABLE HEALTH INSURANCE AND EXTENSIVE BENEFITS TO OUR STAFF.

IF YOU WANT THIS REMOVED FROM YOUR CHECK, SIMPLY ASK YOUR SERVER AND WE WILL HAPPILY REMOVE IT.
BARTENDER'S CLASSIC
Tonight's Bartender: Paul Amundson
Tonight's Cocktail: TOMMY'S MARG

HARD TO PLEASE 14
Wheatley Vodka, St. George Spiced Pear, Licor 43, Blueberry, Mint, Cardamom, Lemon

WE'RE OUT OF PAINT, SO...* 14 served warm
Appleton Estate Rum, Laird's Bonded Apple Brandy, Clear Creek Cranberry, Velvet Falernum, Cinnamon, Lime

LITTLE PIG'S TREAT 14
St. George Terroir Gin, Genepy, Cocchi Americano, Accompani Blue Dorris, Lime, Buzz Button

CARROTS!* 14
Verde Momento Mezcal, Dulce Vida Blanco Tequila, Cynar, Carrot, Vanilla, Black Walnut, Aquafaba, Lime, Nutmeg

FALLING UP* 15 seasonal old fashioned
Buffalo Trace Bourbon, Toasted Pecan Vanilla Demerara, Seasonal House Bitters, Lemon Oils

FERMENT TO BEE 16
Oolong Infused Jura 10 yr Scotch, Lustau Oloroso Sherry, Fermented Honey, Ginger, Lemon

* = contains nuts and/or legumes
MOCKTAILS

PHANTOM OF THE APEROL 10
Giffard Aperitif, Orange, Lemon, Spiced Winter Syrup, Soda

DR. ZHIMARNO 10
Dr. Zero Zero A marNo, Lime, A quafaba

NA BEER

‘AMERICAN GOLD LAGER’ WAUNAKEE, WI Untitled A rt. 6
‘PARADISO IPA’ NORMAL, IL Big Drop Brewing Co. 6

NA WINES

BLANC SLATE Proxies, 'Crisp & ZestyWhite,' Ontario, Canada 5 2
PINK SALT Proxies, 'Light & Refreshing Rosé,' Ontario, Canada 5 2
RED EMBER Proxies, 'Rich & Spicy Red,' Ontario, Canada 5 2

SODAS & SUCH

BOYLAN’S SODAS 5
cola, diet cola or ginger ale

ABITA DRAFT ROOT BEER 5

ICED TEA 3
<table>
<thead>
<tr>
<th>Type</th>
<th>Wine</th>
<th>Region</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling</td>
<td>Prosecco</td>
<td>Terre di Marca, Italy</td>
<td>13/52</td>
</tr>
<tr>
<td>Rosé</td>
<td>Louis de Grenelle</td>
<td>Saumur, France</td>
<td>15/60</td>
</tr>
<tr>
<td>Pet Nat Rosso</td>
<td>Poderi Cellario</td>
<td>Langhe, Italy</td>
<td>14/56</td>
</tr>
<tr>
<td>Frizzante</td>
<td>White Sauvignon</td>
<td>Jean Francois Merieau, 'L'arpent des Vaudons', Loire Valley, France</td>
<td>15/60</td>
</tr>
<tr>
<td>Aveccio</td>
<td>Quinta de Santa Teresa</td>
<td>Vinho Verde, Portugal</td>
<td>14/56</td>
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<tr>
<td>Vermentino</td>
<td>Le Paradou</td>
<td>Provence, France</td>
<td>12/48</td>
</tr>
<tr>
<td>Arneis</td>
<td>Guido Vada, 'Ansem'</td>
<td>Piedmont, Italy</td>
<td>14/56</td>
</tr>
<tr>
<td>Orange</td>
<td>Pinot Grigio</td>
<td>Slavcek, Vipava Valley, Slovenia</td>
<td>13/52</td>
</tr>
<tr>
<td>Rosé</td>
<td>Grenache+</td>
<td>Château de Trinquevedel, Tavel, France</td>
<td>16/64</td>
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<tr>
<td>Red</td>
<td>Gamay</td>
<td>Domaine Dupeuble, Beaujolais, France</td>
<td>14/56</td>
</tr>
<tr>
<td>Barbaresco</td>
<td>Cascina Garitina, 'Garitta'</td>
<td>Piedmont, Italy</td>
<td>14/56</td>
</tr>
<tr>
<td>Malbec</td>
<td>Vinous Obscura, 'Red Shift', Columbia Gorge, OR</td>
<td>18/72</td>
<td></td>
</tr>
<tr>
<td>Cabernet</td>
<td>Recanati</td>
<td>Galilee, Israel</td>
<td>15/60</td>
</tr>
</tbody>
</table>
One of the oldest fermented beverages consumed by mankind - enjoy this collaborative effort of a modern twist on a timely classic resurrected by our friends across the street utilizing our fermented honey and Farm & Fiddle cantaloupe!
All Meze 42
One each of every mezze offered

Order Like A Pro
Let our team style your table out with their favorites from the menu

Chef’s Choice 56
per person

V vegan  U gluten free
Cross contamination may occur; for Celiac or other allergies, please communicate with server
WHIPPED FETA U
fermented honey, black pepper 12

HUMMUS V U
smoked paprika, skhug 10
dips served with (2) grilled pita
dip additions:
shawarma chicken 7
mushrooms 6
spicy lamb sausage 6
extra pita 2  sliced veggies 2

TURNIP NOODLES U
butternut cheese sauce, za'atar, preserved lemon 6

BACON WRAPPED DATES U 2 PER ORDER
pomegranate molasses, parmesan 6

BRAISED FENNEL U
safron, labna, rose harissa 7

SWEET POTATO LATKES U
TN apples, frisee, citrus tarragon vinaigrette 8

MUSHROOM ARANCINI U V
tomato jam, cashew cheese, mushroom conserva 8

PORK & BEEF MEATBALLS U
spicy vindaloo sauce, kohlrabi raita, herbs 9

V vegan  U gluten free

Cross contamination may occur; for Celiac or other allergies, please communicate with server

*THIS MENU MAY CONTAIN RAW OR UNDERCOOKED FOODS. CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.
AVOCADO CRISPY RICE
Carolina Gold rice, greens, peanuts, serrano chiles
3 + even more avocado
16
3 + shawarma chicken
7
Bear Creek Farm's denver steak*
12
FRIED BRUSSEL SPROUTS
vadouvan curry, crispy shallots, herbs
16
CITRUS SALAD
speckled radicchio, kumquats, pomelo, honey vin, goat cheese
22
BEEF TARTARE*
sourdough cracker, triple peppercorn aioli, duck yolk, parm
18
PAN-SEARED SCALLOPS
calabrian-garlic crunch, celery root, black sunchokes
42
MUSHROOM TOAST
Dough Bakery sourdough, ricotta, basil pesto, pine nuts
17
POTATO GNOCCHI
cultured sweet potato, bitter greens, mandarin vinaigrette
26
HASSELBACK BUTTERNUT SQUASH
squash tofu purée, pecan dukkah, coffee & date gastrique
22
CRISPY PORK BELLY
yellow grits, collard greens, red eye gravy
30
TERES MAJOR STEAK*
sunchoke espresso puree, brown butter sunchokes, crispy sunchokes
32
POULET ROUGE HERITAGE CHICKEN
spicy chickpea sabzi, herb salad, labna
HALF 36  WHOLE 68

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AFTER DINNER

SWEETS

AMARO MALABU
sweet & salty almonds, shaved vanilla halva 10
recommended pairing: Amaro Segesta 12

CHOCOLATE LAYER CAKE
Ecuadorian mousse, ganache, cocoa nib meringue 12
recommended pairing: Amaro di Angostura 11

PURPLE SWEET POTATO RICE PUDDING*
caramelized white choc blondie, sumac meringue 12
recommended pairing: Amaro Montenegro 13

LIQUID DESSERT

AMBRÉ VIN DOUX NATUREL
Domaine de Rancy, Rivesaltes, France (2000) 17

AMBRÉ VIN DOUX NATUREL
Domaine de Rancy, Rivesaltes, France (1982) 4 6

TAWNY PORT Quevedo, Portugal (NV) 8

FINE TAWNY PORT Quinta do Tedo, Portugal (NV) 10

10 YR TAWNY PORT Dow's, Portugal (NV) 14

BUAL MADEIRA Rare Wine Co., Portugal (NV) 19

AMARO & DIGESTIFS

AMARO AVERNA 13
AMARO BRAULIO 15
AMARO CIOCIARO 9
AMARO DI ANGOSTURA 11
AMARO MONTENEGRO 13
AMARO NONINO 16
AMARO SEGESTA 10
AMARO SIBILLA 11

BORCHETTI 12
BRANCAMANIA 11
CHARLIE GREEN 14
CHARLIE YELLOW 14
CYNAR 11
FERNET BRANCA 11
FERNET BLUET 12
6 & 20 CAROLINA CREAM 10
TEA & COFFEE

COFFEE & ESPRESSO

DRIP 4
AMERICANO 4
ESPRESSO 4
CORTADO 5
CAPPUCINO 5
LATTE 6

ASSORTED TEAS

ALL TEA 5
CHAMOMILE CITRUS
SNOW MOON MINT
CREAMSICLE OOLONG
GUNPOWDER GREEN
BONFIRE BLACK

PROUDLY SERVING
CREMA
COFFEE ROASTERS

High Garden