WINTER 2024

(MENU SUBJECT TO CHANGE AT ANY TIME)

FRESH BAKED WHEY ROLLS | 17

limited quantities

2 hot rolls made from whey served with house made fresh cheese and beurre de baratte aged in kale leaves, side of Olasagasti salted anchovies

CHIPS+OLIVES | 11

Spanish olive oil potato chips + Sicilian Cerignola olives

FINOCCHIONA | 15

thin sliced Salumeria Biellese fennel salumi, candied olives

ESCAROLE SALAD | 14

Cantabrian anchovy + local garlic vinaigrette, walnuts, Ubriaco Rosso cheese

FRICO | 15

potato pancake with cave aged Gruyère cheese, shaved Brussels sprouts + fermented onions

ESCARGOT | 15

wild Burgundian snails broiled in fermented garlic + thyme butter, Wild Leaven Bakery sourdough toast

ROASTED BONE MARROW | 18

Lazy 6 Farm wangus roasted bone marrow, wild cactus flower + cranberry compote, Wild Leaven Bakery sourdough toast

SHRIMP SAUSAGE | 18

house made "boudin blanc" shrimp sausage, curry scratch-la, cashew + herb salad

LAMB SKEWERS | 17

red cabbage + caraway slaw, fermented tofu aioli

THE WANDERER | 28

braised duck leg á l'orange, Sichuan peppercorn, buttered cabbage, garlic pancake

SWEETS

"Affogato" | Chokola chocolate mousse, espresso, almond biscotti | 9 *add a shot of organic Tawny Port + \$5

Basque style Cheesecake, wild blueberry jam | 12

DISCLAIMERS:

- We include a 20% service fee to every check that is evenly distributed evenly to all employees.
- Credit or Debit payments only or exact cash. We do not have a register and cannot make change.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINES BY THE GLASS / CARAFE

No. 17 SPARKLING 15 glass | 34 carafe | 45 bottle Julius, Bolle Macerato 2022, <u>Azienda Vinicola Bulli</u>, Emilia-Romagna, Italy. Grape: Malvasia di Candia. Super fun, aromatic + unfiltered skin contact sparkling white wine. Notes of rose water, orange blossom + flowering coriander.

No. 304 SAUVIGNON BLANC 13 glass | 30 carafe | 40 bottle Gaspard, Sauvignon Blanc 2022, <u>Jenny & François'</u> house label – from their exclusive cooperation with carefully selected winemakers, Loire Valley, France. Grape: Sauvignon Blanc. *Notes of tropical fruits, green grass + fresh peeled grapefruit. Dry yet hydrating.*

No. 36 CHENIN BLANC

15 glass | 29 carafe | 45 bottle

P'tit Blanc, 2022, <u>Sablonnettes</u>, Loire, France. Grapes: Chenin Blanc. *A great and solid white wine. Full and unctuous. Aromas of stone fruit, citrus, white pepper, green tea +wet stones.*

No. 68 ORANGE WINE

20 glass | 45 carafe

Rkatsiteli, <u>Nine Oaks</u>, Kakheti, Georgia. Grape: Rkatsiteli. 28 day skin contact white. Grippy tannins followed by fresh apricot, dried apricot, persimmon, cedar + dry forest leaves. Very unique.

No. 51 ROSÉ 14 glass | 28 carafe | 42 bottle León Los Arrotos del Pendón Rosado, <u>Bodegas y Viñedos Raúl Pérez</u>, Castilla y León, Spain. Grapes: 100% Prieto Picudo. *A dark rosé from grapes native to the region in Spain. Juicy with mid palate tartness that begs for a follow up sip.*

No. 83 GAMAY 16 glass | 32 carafe | 55 bottle Foillard Beaujolais-Villages, 2020, <u>Jean Foillard</u>, Beaujolais, France. Grapes: Gamay. *Aromas of dark fruit, pomegranate + spice. Lean + balanced. Lovely.*

No. 121 CHIANTI 16 glass | 32 carafe | 55 bottle Gratena, 2020, <u>Fattoria di Gratena</u>, Tuscany, Italy. Grape: Sangiovese. *Smooth, lingonberry, earthy, cocoa.*

No. 88 TEMPRANILLO 17 glass | 34 carafe | 58 bottle "Arenisca", Tinta de Toro 2020, <u>Cantalapiedra</u>, Paraje Los Panaderos vineyard in neighboring Benialbo, Spain. Grape: 100% Tinto de Toro. This shows some depth + intensity of classic Tempranillo but without the overly extracted examples typically experienced with this grape. Notes of spice + red fruits, dry.

No. S3 SAKE 28 glass | 84 bottle Hanabusa "bouquet", <u>Moriki Shuzo</u>, yamahai junmai. *Really beautiful soft silky texture, with bright balanced fruit acids. Crisp, medium body. Dry, spicy and slightly herbal.*

BEED

Bow & Arrow Brewing | 16 oz can:

Pilsner | crisp, clear, lean
IPA | bitter hops + citrus, aromatic
7 dollars
9 dollars

NON - ALCOHOLIC

Seasonal Vinegar Shrub6 dollarsSan Pellegrino Sparkling Water 500mL5 dollarsCoffee Apothecary Americano4 dollarsCoffee Apothecary Espresso4 dollars

Tea - o - Graphy Caffeine Free Tea Blends:

• High Desert Sage | sage leaf, cinnamon, peppermint + lavender

Café sans Café | roasted chicory, dandelion, carob + vanilla bean
Hot Mug 3 dollars
Iced Carafe (500mL) 5 dollars

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