

CURED MEATS

WEST LOOP SALUMI COPPA 12  
HERITAGE PORK SHOULDER, BLACK PEPPER, BAY LEAF

WEST LOOP SALUMI FINOCCHIONA 12  
FENNEL SEED, FENNEL POLLEN, CHIANTI

WEST LOOP SALUMI BAROLA 12  
BAROLO, BLACK PEPPER, GARLIC

WEST LOOP SALUMI GENTILE 12  
LAMBRUSCO, GARLIC, BLACK PEPPER

WEST LOOP SALUMI PANCETTA 12  
BLACK PEPPER, ROSEMARY, GARLIC

WEST LOOP SALUMI SOPPRESSATA 12  
CALABRIAN CHILI PEPPERS, CHIANTI, GARLIC

ROSETTE DE LYON 12  
RED WINE, QUATRE ÉSPICE, GARLIC, BLACK PEPPER

TÊTE CHARCUTERIE MORTADELLA 14  
PISTACHIO, CORIANDER, WHITE WINE

TERRINES & PÂTÉS

PÂTÉ DE CAMPAGNE 15  
CHICKEN LIVER, HERITAGE PORK, COGNAC

FROMAGE DE TÊTE 16  
HOUSE SPECIALTY, OUR NAMESAKE & INSPIRATION

PÂTÉ BOURGUIGNON 16  
HERITAGE PORK, PISTACHIO, CASSIS, MUSHROOMS

RIS DE VEAU, GRIOTTE, CHANTERELLES 17  
HERITAGE PORK & VEAL SWEETBREAD PÂTÉ, SOUR CHERRY,  
CHANTERELLE MUSHROOMS

POULET À LA CORIANDRE ET GINGEMBRE 14  
CHICKEN, CARROTS, SEVILLE ORANGE, PIQUILLO PEPPER,  
CORIANDER

ADD BREAD & BUTTER PICKLES 5

SAUSAGES

UNITED STATES 10  
ALL BEEF HOT DOG, ‘CHICAGO STYLE,’ FRENCH FRIES

FRANCE 17  
ALL VEAL BOUDIN BLANC, LENTILS DU PUY, LEEKS ‘EN  
VINAIGRETTE,’ HOUSE SMOKED BACON

PHILIPPINES 16  
LONGANISA, SPRING GARLIC–DRIED SHRIMP FRIED RICE,  
FRESNO CHILI MARMALADE, SWAN CREEK FARM EGG CONFIT

GERMANY 15  
SMOKED CHICKEN WIESSWURST, BEET KRAUT,  
QUARK SPÄTZLE, SAUCE C.K.

MOROCCO 16  
MERGUEZ, FAVA BEAN HUMMUS, PICHOLINE OLIVE CHUTNEY,  
YOGURT

SNACKS

PICKLED BEEF CHEEK SALAD 12  
VIDALIA ONION, CAPERS, PARSLEY

RILLETTE OF DUCK CONFIT 12  
RHUBARB JAM

SHISHITO PEPPERS 9  
FRIED GARLIC, BLACK BEAN AIOLI, SHABAZI SPICE

PORK BELLY RILLONS 15  
SMOKED BACON XO SAUCE

À LA CARTE

‘CURED’ FLUKE 17  
VADOUVAN, AJI AMARILLO–YUZU VINAIGRETTE, HEARTS OF PALM

ASPARAGUS SALAD 13  
THYME FLOWER VINAIGRETTE, PURPLE MUSTARD GREENS

FOIE GRAS 18  
SPICED STRAWBERRY GELÉE. PICKLED STRAWBERRIES,  
DEVONSHIRE DOUBLE CREAM

SPRING GARDEN 19  
COCOTTE OF VEGETABLES, FRUITS, & HERBS

VEAL SWEETBREADS 17  
MOLE ‘VALDEZ,’ CHOCOLATE CROQUANT, FINGER LIME CRÈME

RICOTTA AGNOLOTTI 20  
GREEN ASPARAGUS, MORELS, VIN JAUNE D’ARBOIS, BURNT BREAD

DIVER SCALLOPS 26  
RAZOR CLAM, SPRING PEAS ‘A LA FRANÇAISE’, LEMON VERBENA

SPICE & NUT CRUSTED HALIBUT 36  
PORCINI MUSHROOMS, BLACK OLIVE GNOCCHI, TAMARIND–BROWN BUTTER

ROASTED LAMB LOIN 31  
SUNFLOWER SEED PURÉE, WILD MULBERRIES, SPRUCE JUS

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

WE’RE PROUD TO SUPPORT AN ABUNDANCE OF LOCAL FARMS.