**Cheese & Charcuterie**
*a la carte with grainy mustard, sweet pickles, roasted nuts, seasonal accompaniments, Troubadour baguette (gf)*

- **Hook's Five-Year Aged Cheddar / WI / Cow** 5
- **Marieke Nettle Gouda / WI / Raw Cow** 6
- **Schroederkase Brie / WI / Cow** 6
- **Roth Buttermilk Blue / WI / Raw Cow** 5
- **Sequatchie Cove Coppering / TN / Raw Cow** 7
- **Westfield Farm White Buck / MA / Goat** 6
- **Prairie Fruits Farm Fleur de la Prairie / IL / Goat** 6
- **Etxeagarai Idiazabal / Spain / Raw Sheep** 6
- **House Chicken Liver Mousse** 6
- **House Duck Rillettes** 7
- **House Duck Prosciutto** 7
- **House Country Pork Pâté** 5
- **Underground Summer Sausage / WI** 6
- **Underground Soppresata / WI** 5
- **Smoking Goose South Cider Salame / IN** 5
- **Smoking Goose Dodge City Salame / IN** 6

**Board chef's choice of 4 cheese and/or charcuterie selections with baguette & accompaniments (gf)** 20

**Snacks**
- Fennel Citrus Roasted Olives (v) (gf) 6
- Sweet Rosemary & Citrus Roasted Nuts (v) (gf) 6
- Spanish Corn Nuts (v) (gf) 4
- Beet Pickled Eggs (gf) 5
- House Beef Hot Stick (gf) 4

**Animal**
- **Khua Kling** – Southern Thai Pork Curry, Sticky Rice, Spicy Crying Tiger Sauce, Cucumber, Herbs, Lettuce (gf) 13
- Oaxacan **Steak Tartare**, Chicatana, Pasilla Puree, Handmade Corn Tortillas, Avocado Mousse, Pepitas (gf) 15
- **Seared Sea Scallops**, Chrysanthemum Greens, Oyster Sauce, Green Chili Condoment, Peanut (gf) 17
- Pan Roasted **Lamb**, Eggplant Baba Ganoush, Haloumi Cheese, Harissa, Pickled Grape, Marcona Almond (gf) 15
- Nihari Gajar Gosht – **Braised Beef Short Rib**, Carrots, Pickled Ginger, Garlic Naan Bread, Green Chili Chutney, Fried Shallot (gf) 15
- Rabbit & Ramp **Pierogi**, Charred Sauerkraut, Pickled Mustard Seed, Handmade Tvardog Cheese, Nettle Velouté, Crème Fraiche 13
- **Trout** Under A Fur Coat – Rushing Waters Smoked Trout, Potato, Beet, Carrot, Hard Boiled Egg, Mayonnaise, Dill, Rye Crisp (gf) 12
- **Spring Cassoulet au Canard** – Smoked Duck Breast, House Duck sausage, Duck Confit, Butter Bean, Spring peas, Fava Bean, Duck Crackling Breadcrumbs (gf) 16

**Vegetable**
- **Seitan Panang Curry**, House Seitan, Thai Red Curry, Coconut Milk, Rice Balls, Thai Basil (v) (gf) 11
- **Salad Laitue** - Lone Duck Farm Butter Lettuce, Deviled Duck Egg Puree, Sheep Feta, Fresh Herbs, Spring Pea, Radish, Pistachio Dukkah, Sherry Vinaigrette, Bread Tuile (v) (gf) 10
- **Cry Baby Cauliflower**, Crispy Fried, Hot Sauce, Celery Salad, Pickled Green Bean, Wildfire Blue Cheese (gf) 12
- **Spinach Gomae**, Blanched Farm Happy Spinach, Sesame Sauce, Vegetable Tsukemono, House Togarashi Rice Crisp (v) (gf) 9
- **Asparagus Uttapam** – South Indian Fermented Rice Pancake, Asparagus, Salted Mango Pickle, Cucumber Riata, Pea Shoots, Dry Peanut Chutney (v)(gf) 12
- **House Egg Noodles**, Lion's Mane Mushroom, Pak Choy, Pixian Doubanjiang, Sichuan Mala Sauce 12
- **Papas Relenos**, Peruvian Stuffed Fried Potato, Black Bean, Salsa Anticuchera, Habanero Pickled Onion 11
- **Tempura Oyster Mushrooms**, Taiwanese 3 Cup Sauce, Carrot, Parsnip, Tofu, Scallion, Thai Basil, Purple Daikon Radish, Cashew (v)(gf) 12

**Vegan or Gluten Free? Let us know!**
(v) items that CAN BE made vegan
(gf) items that CAN BE made gluten free

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Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Items contain unlisted ingredients, please inform your server of any allergies or dietary restrictions!

ODD DUCK 5/7/2021