

Cheese *Served with House Preserves, Baguette*

Hooks 5 Year Cheddar / WI / Cow	5
Hidden Springs Bad Axe / WI / Sheep	5
Hidden Springs Bohemian Blue / WI / Sheep	6
Carr Valley Caso Bolo / WI / Goat & Cow	5
Sweet Grass Green Hill / GA / Cow	6
Beehive Teahive / UT / Cow	5
Cypress Grove Humboldt Fog / CA / Goat	6
Bellwether Farms Carmody / CA / Cow	6

Cheese Board – Choose 4 selections 18

Charcuterie *Served with Mustard, Pickles, Baguette*

House Made

Chicken Liver Mousse	4
Country Pork Pâté	4
Duck Rillettes with Blackberry Mostarda	7

Smoking Goose Meatery / Indianapolis, IN

Gin & Juice Lamb Salame	5
Coppa	6
Stagberry Elk Salame	5
Dodge City Salame	5

Underground Meat Company / Madison, WI

Summer Sausage	5
Soppressata	5

Chef's Choice Charcuterie Board 20

Snacks

Sicilian Oil-Cured Black Olives	4
Lemon & Fennel Roasted Olives	4
Calabrese Olives	4
Spanish Corn Nuts	3
Ginger Sumac Roasted Mixed Nuts	4
Beet Pickled Eggs	3
Vegetarian Kimchi	3

Animal

Braised **Octopus**, Papaya & Thai Basil Salad, Citrus, Suman Rice, Squid Ink Aioli 13

Chengdu **Heart Attack Noodle**, Spicy Beef, Sichuan Chili Oil, Radish, Scallion, Peanuts 12

Rabbit & Ricotta Sausage, Potato Gnocchi, Roasted Morels, Charred Spring Onion, Spruce Tips, Sarvecchio 13

Seared **Sea Scallops**, Braised Collard Greens, Red Hot Butter, Cornbread, Pickled Shallots, Pork Rinds 16

Grilled **Steak Skewer**, Fried Red Potato, Salsa Criolla, Cilantro, Aji Verde 15

Braised **Beef Short Rib**, Beef Fat Noodle, Eggplant, Chili Ginger Dressing, Japanese Pickles, Six Minute Egg 13

Bahn Xeo – Vietnamese Rice Crêpe, Clams, Shrimp, Bean Sprouts, Herb Salad, Nuoc Cham 12

Smoked **Duck Breast**, Tomatillo Purée, Compressed Mango, Zucchini, Ancho Chili Vinaigrette 16

Bacon Wrapped Medjool Dates, Smoked Gouda, Saba 8

Pork Belly, Red Beans & Rice, Swiss Cheese Mornay, Yucca Chips, Pickles, Smoked Ham, Roasted Pineapple 12

Green Curry, Shrimp, Crab, Cod, Mussels, Coconut Milk, Scallion, Rice, Herb Salad 16

Lamb Kofta, Brown Butter Hummus, Handmade Laffa Bread, Cucumber Yogurt, Radish, Pickled Onion, Lemon Tahini, Marcona Almond 13

Vegetable

Pea Pancake Short Stack, Charred Carrot, Sunflower Sprouts, Beet Pickled Pearl Onion, Whipped Ricotta & Sumac, Champagne Vinaigrette 8

Little Gem Salad, Baby Radish, Fava Bean, Mulberry, Hazelnut, Blue Cheese, Dill Buttermilk Dressing 7

Roasted Broccoli, Fried Capers, Calabrian Chili, Arugula, Walnut Basil Pesto, SarVecchio 8

Thai Fried **Oyster Mushrooms**, Phrik Phon Khua, Herb & Bean Sprout Salad, Fried Rice Balls, Sour Soy, Toasted Rice Powder 9

Quinoa Salad, Apple, Red Onion, Golden Raisin, Orange Cumin Vinaigrette, Feta Cheese, Mixed Greens 8

Lemon Artichoke Risotto, Grilled Fennel, Slow Poached Egg, Gremolata, Fried Garlic, Parsley 11

Asparagus & Cream Cheese Wontons, Crispy Potato, Scallion, Cilantro, Cucumber, Sichuan Chili Sauce, Sweet Soy 8

Butternut Squash Churro, Chayote Squash, Jicama Radish Slaw, Red Mole, Lime Aioli, Cotija Cheese, Pepitas 9

Peruvian **Potato Causa**, Roasted Poblano, Caramelized Onion, Huancaína Sauce, Fried Avocado, Hard Cooked Egg, Potato Crisps, Cilantro 8

Fresh **Burrata** Cheese, Crostini, Tomato Chutney, Pea Shoots, Extra Virgin Olive Oil 10

Korean **Japchae Stir Fry**, Sweet Potato Noodles, Tofu, Egg, Kimchi, Broccoli, Shiitake, Snow Pea, Nori Purée 9

Red Lentil Daal, Onion Bhaji, Cilantro Apple Chutney, Yogurt, Handmade Naan Bread 8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Items contain unlisted ingredients, please inform your server of any food preferences or allergies.

ODD DUCK * 22 June 2017 * Ask about our merchandise!