

## Cheese *Served with House Preserves, Baguette*

Hooks 5 Year Cheddar / WI / Cow	5
Hidden Springs Bad Axe / WI / Sheep	5
Roelli Dunbarton Cheddar Blue / WI / Cow	6
Roth Buttermilk Blue / WI / Raw Cow	5
La Clare Evalon / WI / Raw Goat	6
Jacobs & Brichford Ameribella / IN / Raw Cow	6
Cypress Grove Humboldt Fog / CA / Goat	6
Larrun Gazta Idiazabal / Spain / Raw Sheep	5

**Cheese Board – Choose 4 selections** 18

## Charcuterie *Served with Mustard, Pickles, Baguette*

### House Made

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

### Mitica, Spain

Jamon Serrano	7
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### Smoking Goose Meatery / Indianapolis, IN

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

### Underground Meat Company / Madison, WI

Finocchiona	5
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**Chef's Choice Charcuterie Board** 20

## Snacks

Sicilian Oil-Cured Black Olives	5
Spanish Corn Nuts	3
Beet Pickled Eggs	4
Vegetarian Kimchi	4
Fennel Roasted Olives	5
Maple-Sage Roasted Nuts	4
Calabrese Olive Salad	5

## Animal

House Made **Buffalo Sausage**, Caramelized Onion Bread Pudding, Roasted Brussels Sprouts, Sunchoke Purée, Apple Gastrique 14

Smoked **Trout Terrine**, Potato, Leek, Toasted Sourdough, Pickle Relish, Petite Greens 10

Stuffed **Quail Masala**, Beluga Lentils, Tamarind Yogurt, Turmeric Coconut Cream, Charred Pickles 13

Lobster **Agnolotti**, Nage, Fennel, Escarole, Parmesan Breadcrumbs, Calabrian Chili 15

Charred **Octopus**, Red Potato, Cherry Tomato, Mustard Greens, Aji Amarillo, Huancaína Sauce 13

Seared **Sea Scallops**, Butternut Squash Purée, Roasted Pearl Onions, Apple Salad, Pepita, Ginger Syrup 16

**Beef Short Rib Carnitas**, Chipotle Mashed Potatoes, Black Eyed Peas, Bacon, Salsa Verde, Poblano, Crispy Tortilla 13

Yakitori **Steak Skewer**, Pickled Mushrooms, Kewpie Mayo, Tare, Bonito Flake, Nori 15

**Lamb Spanakopita**, Charred Eggplant Purée, Roasted Garlic Hummus, Sumac Onion, Garlic Chips, Herbs, Sheep Feta 13

Smoked **Duck Breast**, Duck Confit & Farro Stuffed Cabbage Roll, Duck Broth, Parsnip Purée, Lingonberry Demi Glace 16

**Pork Belly**, Carolina Grits, Cry Baby Butter, Blue Cheese, Radish, Celery, Cucumber 12

Pan Seared **Walleye**, Potato Galette, Vanilla Turnip Purée, Tangerine Beurre Blanc, Claytonia 13

## Vegetable

Wild Rice **Griddle Cakes**, Sweet Corn, Delicata Squash, Chestnut Purée, Maple Butter, Fried Sage 10

**Grilled Cauliflower**, Guajillo Purée, Plantain Chips, Fingerling Potatoes, Poblano Jelly, Cilantro Aioli 9

Grilled Honeycrisp **Apple & Kale Salad**, Chili Sherry Vinaigrette, Chive Goat Cheese, Red Wine Cranberries, Hazelnut 8

Crispy **Szechuan Tofu**, Broccolini, Snap Peas, Scallion, Pickled Daikon, Bok Choy, Carrot, Peanuts, Sesame Aioli 9

Tuscan **White Bean & Kale Soup**, Handmade Focaccia, Golden Raisin, Gremolata 8

**Daikon & Tamago Donburi**, Scallion, Shiitake, Miso, Tempura Nori, Napa Cabbage, Katsu Sauce, Togarashi 10

**Smoked Celery Root**, House Crumpet, Swiss Mornay, Parsley Vinaigrette, Parmesan, Sunflower Sprouts 9

Roasted **Beet & Heirloom Carrot Salad**, Pea Shoots, Tahini, Grapefruit, Cucumber Yogurt, Pistachio Dukkah 8

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

Fresh **Burrata Salad**, Brussels Sprout Leaves, Toasted Pecans, Kumquat Preserve, Herbs, Lemon Vinaigrette, Croutons 10

**Hush Puppies**, Spiced Remoulade, Smoked Kohlrabi, Sunflower Sprouts, Radish 8

**Saffron Risotto**, Slow Egg, Leek Confit, Pecorino Romano, Hazelnut Romesco, Caper Relish, Black Truffle 12

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 \* 14 December 2017 \* Ask about our merchandise!