

Cheese *Served with House Preserves, Baguette*

Hooks 5 Year Cheddar / WI / Cow	5
LaClare Evalon / WI / Raw Goat	6
Carr Valley Billy Blue / WI / Goat	5
Roelli Red Rock Cheddar Blue / WI / Cow	6
Hidden Springs Bad Axe / WI / Sheep	6
Tulip Tree Trillium / IN / Cow	6
Beehive Seahive / UT / Cow	5
Cypress Grove Humboldt Fog / CA / Goat	6

Cheese Board – Choose 4 selections 18

Charcuterie *Served with Mustard, Pickles, Baguette*

House Made

Rabbit Galantine	6
Chicken Liver Mousse	4
Duck Rillettes w/ Blackberry Mostarda	7

Mitica, Spain

Jamon Serrano	7
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Smoking Goose Meatery / Indianapolis, IN

Gin & Juice Salame	5
Coppa	6
Dodge City Salame	5

Underground Meat Company / Madison, WI

Soppressata	5
Finochiona	5
Summer Sausage	5

Chef's Choice Charcuterie Board 20

Snacks

Spicy Calabrese Olive Salad	5
Spanish Corn Nuts	3
Beet Pickled Eggs	4
Vegetarian Kimchi	4
Fennel Roasted Olives	5
Rosemary Orange Roasted Nuts	4
Dill Pickled Cornichons	4

Animal

Seared **Sea Scallops**, Braised Mustard Greens, Red Hot Butter, Cornbread, Pickled Shallots 16

Housemade Duck Sausage, Herbed Lemon Spaetzle, Beech Mushrooms, Mustard Cream, Fried Kale 13

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

Lobster Corn Fritters, Chili Lime Crema, Sweet Corn Chow Chow, Avocado, Cotija 11

Braised **Octopus**, Chili Shrimp Bisque, Potato, Parmesan Foam, Cherry Tomato, Red Onion, Cilantro, Squid Ink Aioli 13

Smoked Trout Deviled Eggs, Chilled Cabbage Rotkohl, Crispy Trout Skin, Trout Roe, Chive 8

Elk Tartare, Juniper, Beet Powder, Quail Egg Yolk, Shallot, Squash Purée, Lavash Cracker 12

Beef Shortrib Carnitas, Chipotle Mashed Potatoes, Black Eyed Peas, Bacon, Tomatillo Purée, Poblano, Crispy Tortilla 13

Smoked **Duck Breast**, Ramen Noodles, XO Sauce, Cashew, Cucumber, Pickled Ginger, Charred Scallion Purée 16

Szechuan Crispy Pork Belly, Black Vinegar Chili Dip, Scallion, Pickled Peppers 12

Sweet Corn, Saffron & Seafood Curry, Crab, Shrimp, Mussels, Cod, Basmati Rice, Herb Salad 16

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

Vegetable

Coconut Melon Gazpacho, Fruit Salad, Cherry Tomato, Carrot, Basil, Peanuts, Rice Cracker 8

Crispy Daikon Schnitzel, Roasted Baby Carrot, Lemon Caper Butter, Garlic Scapes, Arugula 9

Heirloom Tomato Salad, Burrata, Tomato Balsamic Vinaigrette, Lemon Basil, Mint, Croutons 10

Sautéed **Broccoli**, Cheddar Cheese Dumplings, Roasted Garlic Purée, Marcona Almonds, Sunflower Sprouts 9

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

Grilled Cauliflower, Guajillo Purée, Plantain Chips, Fingerling Potatoes, Poblano Jelly, Chili Oil "Powder", Nopal Aioli 9

Ricotta Gnudi, Salt Roasted Beets, Kale, Green Garlic Salsa Verde, Chive Crème 9

Blistered Shishito Peppers, Garlic Panisse, Brown Butter Tomato Sauce, Lemon Foam, Bell Pepper, Arugula 10

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

Goat Cheese **Stuffed Tempura Squash Blossom**, Tortilla de Español, Marinated Bean Salad, Hazelnut Romesco 9

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 * 16 August 2017 * Ask about our merchandise!