

# FOOD MENU

## SAVORY BEGINNINGS *\*Newer additions in bold type.*

Garlic Fries w/Hot Chile Mayo .....	6
Goofy Fries (Pastrami Cheese Fries + Garlic) <i>Make youz feel all goofed out and stuff!</i> .....	8
Sunchoke Soup (Crouton, Truffle-Fines Herbes Cream).....	8
Salade Chinoise (Napa Cabbage, Chicken, Orange, Almonds, Fried Onions, Cilantro, Carrot, Radish, Spicy Peanut Dressing) .....	12
Pastrami Chopped Salad (Chopped Pastrami, Romaine, Avocado, Tomato, Swiss, Egg, Pickled Veg, Honey Mustard Vin, Croutons) .....	12
Warm Goat Cheese (Pan-Fried Goat Cheese, Roasted Beets, Frisee, Strawberries, Truffle-Balsamic Vin.) <i>*Add Seared Foie Gras \$10</i> .....	12
Broccoli with Almonds – Fresh Bowl of Broccoli Florets With Reggiano Parmesan <i>*Add 6oz. Pulled Chicken \$5</i> .....	8
Seared Scallops (Grilled Leeks, House-Smoked Chorizo, Bell Peppers, Potatoes, Porcini Jus) .....	16
Seared Foie Gras with Corn Bread, Braised Shallot, Pickled Mushrooms, Tomato-Orange Marmalade, Jalapeno Honey, Corn Sauce .....	16

## CHARCUTERIE AND CHEESE (HANDCRAFTED & HOUSE-MADE)

Charcuterie Platter (Chopped Liver, Pork Rillettes, Pastrami Rillettes, Country Paté, Saucisson Sec, Duck Paté).....	35
Cheese Platter (Smoked Blue, Pecorino Romano, Idiazabal, Herb-Infused Goat, Cabrales Azul, Aged Jack) .....	35
Charcuterie and Cheese Platter (Duck Paté, Fennel Salame, Prosciutto Di Parma, Brie, Danish Blu, Aged Jack, Pastrami Rillettes) .....	35
Individual Item .....	9

*\*Garnishes might include grilled bread, compotes, cornichons, pickled vegetables, and much more.*

## THE BEST PASTRAMI All of our ultra-tender pastrami is created in-house, from the 'heart of the navel', custom trimmed then hand-carved thick, and served seductively warm on fresh rye bread w/ New (Week-Old) Pickles and Pickled Onions. **Add Fries** for 3.00.

Add Avocado Mousse for \$1.25, Chopped Liver \$3.00 *\*Yield for Navel Pastrami=About 54%. Yikes!*

The Plain Pastrami w/ Rye Only .....	13
Pastrami, Swiss, & Mustard (cheese not melted) .....	14
The Toasted Slaw #19 (Pastrami, Coleslaw, Swiss, Russian Dressing, Toasted Rye) <i>*Swiss is <u>not</u> melted. It's better this way, trust us</i> .....	16
Reuben (Pastrami, Sauerkraut, Melted Swiss, Russian Dressing, Toasted Rye).....	16

## BURGERS *All burgers are super fresh and ground in house, everyday,* and have a weight of about 8oz. We use our own blend of Natural C.A.B. American Beef. **Fries Included (Rice & Canola Oil)** . Add Bacon or Avocado Mousse for \$1.25. Garlic Fries Upgrade \$1.25. Add Seared Foie Gras for \$10. Add Pastrami for \$3.00 **All burgers are cooked pink (medium to some people) unless otherwise requested or recommended.**

Hamburger (Lettuce, Tomato, & Onions) .....	13
Cheddar Burger (Lettuce, Tomato, & Onions).....	14
Patty Melt w/Caramelized Onions & Cheddar Cheese .....	14
World's Fair Ohio (Slightly sweet, circa late 1800's, pressed into onions w/Muenster) medium well only. ....	14
Mushroom & Brie Burger ( <i>This is a beef burger, not a vegetarian option.</i> ).....	15
<b>Pulled Pork Sandwich</b> (Smoked Pork Shoulder, Original BBQ Sauce, Side Coleslaw, Burger Bun, <i>It's Not A Burger</i> , Limited Quantities)...	12

## CHEESESTEAKS Cheesesteaks made w/**Fresh-Sliced Angus Top Sirloin** or **Pulled Roasted Chicken**. **Fries Included.**

Served on Amoroso Bread. Garlic Fries Upgrade \$1.25. Add Avocado Mousse \$1.25. Caramelized Onions \$1.25. Cherry Peppers \$1.25

O.G. Philly Joe (Provolone Cheese & Meat only) .....	12
The Wit (Grilled Onions, Cheddar Cheese Sauce & Meat only) <i>For all of the Cheese Whiz Freaks</i> .....	12
Cheesesteak with Mushroom, Red Bell Peppers and Provolone <i>*Add Seared Foie Gras \$10</i> .....	12
Cheesesteak Hoagie (Shaved Lettuce, Onions, Tomato, Provolone, Hoagie Sauce).....	12

## SWEET ENDINGS

Pot de Crème - Chocolate (72% Cacao), White Chocolate & Coconut or Butterscotch ( <i>\$10 for Two, \$13 for All Three</i> ).....	6
Lavender Honey Crème Brulee.....	6
Caramelized Banana Crepe (Custard Cream, Walnuts, Cocoa Nibs) <i>Recommended Wine Pairing: Muscat Beaumes de Venise</i> .....	6

We strive to bring you the best representation of natural **WINES** that display their respective terroir

## WHITES

Château Gaillard, <b>Sauv Blanc</b> - Refreshing Acidity, Brilliant Minerality, Gentle Floral Finish, as Only Touraine Can Bring You.....	10/30
Spann Vineyards, <b>Char/ Viognier</b> - Tropical and Stone Fruit with Crisp Acidity and a Bountiful Floral Aroma.....	36 Btl
Champalou, <b>Chenin Blanc</b> - Soft, Round Mouth Feel with Delicate Melon and Lingering Smooth Acidity, Very Approachable .....	12/36
Josef Rosch, <b>Riesling</b> - Commands 1 of 8, Five Star Rated Wineries in Mosel, Germany. Simply Magnificent! .....	39 Btl
Canella <b>Prosecco</b> Di Conegliano - Refreshing Stone Fruit, Intense Fragrance, Voluptuous Bubbles. ....	12/36

## REDS

Domaine des Ouches, <b>Cab Franc</b> - Black Cherry, Large Tannins and Peppers Are a Beautiful Example of Chinon .....	45 Btl
Ardales, <b>Tempranillo</b> - Hand-Selected Grapes, 35-60 Year Old Vines, Captivating Flavor .....	36 Btl
Grant Eddie, <b>Merlot</b> - Bountiful Soft Blue Fruit, Wonderful Light Body with Long Lasting Acidity, Pleasant Minerality.....	15/45
La Nine, <b>Grenache/ Carignan</b> - 50 and 100 Year-Old Vines Respectively, Savory Nose with Ripe Black Fruit Palate, and a Long Finish .....	13/39
Château Charmail, 2003, Cru Bourgeois Superieur, <b>Cab/Merlot</b> - Haut Médoc; Need We Say More? .....	48 Btl
Fabre Montmayou <b>Malbec</b> - Luscious Blackberry Jam, Bouquet of Violet and Spice, Smooth Tannins. True Patagonia .....	36 Btl
2005 Rene Lequin Colin, Old Vines <b>Pinot Noir</b> from Chassagne-Montrachet - Bright Fruit, Delicate Acid, Exceptional! .....	48 Btl
Joseph Drouhin, <b>Gamay</b> – Silky Body with Bright Red Fruit, Delicate Vanilla and Warm Spice! Pair With Goat Cheese App! .....	10/30

\*Corkage=\$15.00 (\$25, If We Don't Like It). Limit 2 bottles per table.

## DRAUGHT BELGIAN \*Newer Selections In Bold.

Hoegaarden - 4.9% ABV, Classic Light Witbier, Made With Coriander and Orange Peel, the Lightest, Most Citrusy of the Wheat Beers .....	6
Allagash White - 5.0% ABV, Medium Bodied Wheat Beer with Delicate Spice. Portland, Maine's Response to Belgium! .....	6
Allagash Curieux - 11% ABV, Tripel Ale; Aged in Jim Beam Barrels for 8 Weeks; Soft Coconut and Vanilla with Bourbon. ....	8
Tripel Karmeliet - 8% ABV, Floral, Elegant, Orange Peel, Restrained Spice, Most Popular .....	9
De Koninck Ale - 5% ABV, The Pride of Antwerp, Clear Amber with Mild Hops .....	7
Moinette Blonde - 8.5% ABV, Lush Golden Ale With A Frothy Head That Slowly Dissipates Revealing Delicate Floral Hops .....	8
Moinette Brune - 8.5% ABV, Burnt Caramel Colored Ale, Made By Dupont with 4 Special Malts Result: Slightly Bitter/ Tactful Fruit!.....	8
<b>St. Bernardus Wit</b> – 5.5% ABV, The undisputed Witbier champion--perfect taste, pour, palate. How Soon Is Now? Drink.....	8
St. Bernardus ABT 12 - 10.5% ABV, Beastly, Roasty Brown, Lush, "A Must Try", The Showpiece of the Brewery.....	9
<b>Buffalo Stout</b> - 9% ABV, Extremely Balanced Belgian Stout, For Stubborn Guinness Converts .....	8
Koningshoeven Quadrupel - 10% ABV, This Big Deep Amber Beer, with Rich Warming Flavor Might be the Best We've Got.....	8
<b>Lucifer</b> - 8% ABV, This Classic Blonde Ale Is A Survivor, And Very, Very Duvelish To The Point of Devilish. But Definitely, Delish.....	8
Lefe Blonde - 6.6% ABV, Pours Golden Amber, "Ozone After Rain" Bananas, Spice, Extremely Nostalgic, Can't Drink Just One .....	6
La Chouffe - 8% ABV, Easy Drinking, Golden "Farmhouse Ale" Experience the Power of the Gnome! Nobody Dislikes This One.....	8
<b>Houblon Chouffe</b> - 9% ABV, Belgian Tripel/IPA, TRUE CRAFT BREW, The Gnome Gets Wild! Again. ....	9
St. Feuillien Saison - 6.5% ABV, World Beer Awards "Best Saison in the World 2009" .....	9
Kwak - 8% ABV, Very Effervescent Amber Ale with a Voluptuous Mouth Feel, Served in the "Coachman Glass" .....	8
Rodenbach Grand Cru - 6% ABV, Strong Sour Flanders Ale, Balsamic Sweet, Oak, French Kissing Carbonation, Quenchy .....	9

## BOTTLED BEER (20% OFF TO-GO) \*Non-Alcoholic Bottled Option Available

Duvel - 8.5% ABV, Classic, Light, Golden, Silky, Pilsner Urquell-ish, Lovely Carbonation, World Class and Renowned, Find Out Why! .....	7
<b>Pere Jacques 2010</b> - 8% ABV, 750ml, Belgian Style Dubbel, English Toffee, Malty, Delicious ! .....	20
Malheur Brut Reserve - 11% ABV, 750ml, Biere de Champagne, White Grapes, Cider, Spicy Malt, Lemon Baguette .....	47
<b>Sofie</b> - 6.5% ABV 750ml, Fermented With Wild Yeast and Aged in Wine Barrels with Orange Peels, Great Carbonation .....	20
Dieu du Ciel Rosée d' Hibiscus - 5.0% ABV, Delicate Wheat Beer with Sensual, Tropical Aromas & Refreshing, Citrusy Quench! .....	9
<b>Dieu du Ciel Aphrodite</b> – 6.5% ABV, Chocolate & Vanilla Stout, the Keg Ran Out Quick, We Only Have 1 Case of this Treat .....	6
Duchesse de Bourgogne - 6.5% ABV, Flanders Red Ale, Tart Cherries, Slight Smoke, a True Living Legend .....	9
<b>St. Louis Peche</b> – 3.5%ABV, Peach In Your Face and Mouth, With Sour Lemon For Good Measure. ....	12
St. Louis Framboise - 4.5% ABV, 375ml, Raspberry Lambic, Sweet-Tart Explosion, Neon Magenta, Light and Zingy, All Day Refreshment.....	12
Girardin Gueze 1882 Black Label - 5% ABV, 375ml, Tart Lemon, Oak, Vanilla, Very Dry, Very Juicy. A True Pleasure .....	18
Firestone Union Jack IPA - 7.5% ABV, Deeply Hopped and Aggressive, this IPA is Ready for the Voyage Down the Hatch. ....	6

## ALSO PROUDLY SERVING

House-made Black Cherry Soda .....	3.5
Saratoga Springs Sparkling Mineral Water 750ml.....	6
French Press Coffee.....	3