

Note: Background is suppressed from printing in this document.

Style Guide

Section Head (Cmd+Num 1)

Menu Item (Cmd+Num 2) *Two word spaces, then Menu Item Ital character style (Opt+Cmd+Num 2)*.....
.....\$4

Menu Item Subcategory Indented (Cmd+Num 3)
Shift-Return, Menu Item Italic character style (Opt+Cmd+Num 2).....\$10

**Section Head (Cmd+Num 1) with tab dots
and price in Menu Section Regular
character style(Opt+Cmd+ Num 1)**.....\$6

Example setting in the following page.

Cocktails.....\$9

Black Cherry Rickey *vodka, black cherry syrup, lime, soda*

Glyda Rose *gin, campari, blood orange, champagne*

Chase & Shade *applejack brandy, apple cider molasses,
black tea, lemon, Regan's #6*

The Belhaven Cocktail *mezcal, drambuie, lime, orange bitters*

Vanderbilt Pimms *pimms, gin, sweet basil, bitter lemon*

King Edward *rye, cherry heering, vanilla, islay scotch spray*

Draft Beer.....\$6

Sixpoint Sweet Action

Slyfox Pikeland Pils

Sixpoint Oktoberfest

Dogfishhead 60 Minute IPA

Peak Organic Pale Ale

Captain Lawrence Smoked Porter

Rammstein Blonde

Bottled Beer

Ommegang Abbey Ale.....\$7

Pyraat Ale.....\$8

Saison Dupont.....\$9

Dogfishhead 120 Minute IPA.....\$12

La Chouffe.....\$9

Maredsous Tripel.....\$8

Stone Ruination Imperial IPA 22oz.....\$10

Schlekerla Marzen Rauchbier 17oz.....\$8

JK Scrumpy Organic Cider	\$9
Einbecker Mai ur bock.	\$6
Rogue Brutal Bitter Ale.	\$7
Monk's Cafe Flemmish Red Sour Ale.	\$7
Estrella Damm Inedit 25oz.	\$17

Wine by the Glass

Sparkling

St Margaherita Prosecco di Valdobbiadene, <i>Italy NV</i>	\$x
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White

Kato Sauvignon Blanc Marlborough, NZ.	\$8.
Fontana Mesta Blanco Spain 2008.	\$6.
Alois Lageder Pinot Bianco, Italy 2007.	\$12.
Joseph Drouhin St. Veran Burgundy, FR 2008. ...	\$12

Red

Deloach Heritage Reserve Cask Pinot Noir Santa Rosa CA 2008.	\$5.
Weninger Blaufrankish Austria 2007.	\$12
El Coto Rioja Crianza Spain 2004.	\$8
Bodega Enrique Foster <i>IQUE</i> Malbec Mendoza, Argentina 2007.	\$8

Hors D'oeuvres

Brussel Sprouts <i>sirachia, lime, honey</i>	\$4
Blistered Shishito Peppers <i>pimenton salt</i>	\$5
Honey Roasted Peanuts	\$4
Oreilles de Christ <i>with pique</i>	\$4
Mixed Olives <i>lemon, thyme</i>	\$4
Golden Pickled Eggs <i>hydrabadi chutney</i>	\$4
Serrano Ham Croquets	\$7
Assorted Pickles	\$6
Homemade Jerky	\$6

Charcuterie

Duck Rillets <i>mission fig jam</i>	\$12
Chopped liver <i>pickled onions</i>	\$8
Smoked Jagerwurst <i>German potato salad</i>	\$10
Crispy Pigs Tails <i>sauce gribiche</i>	\$9
Spicy Blood Sausage <i>crushed Yukon gold potatoes</i>	\$10

Boudin Blanc *summer cabbage salad*. \$9
Crispy Pork Belly *lentils du puy* \$10
Grilled Merquez Sausage *chickpeas, pickled eggplant*. \$10

 Vegetables

Warm Fall Salad *anson mills faro, pumpkin squash, hazelnuts, goat cheese, poached egg*. \$12
Butternut Squash *a la plancha, homemade ricotta, pinenuts, lemon confit*. \$9
Polenta Soup *confit duck gizzard, duck cracklings*. \$9
Fresh & Pickled Fennel *orange and green olive*. \$9
Roasted Beets *walnuts, green beans, feta*. \$10
Poached Duck Eggs *fontina toast*. \$11

 Fish

Steamed Bouchot Mussels *coconut, basil, chili*. \$12
Brandade du Morue *roasted peppers, olives, parsley*. . . \$10
Grilled Spanish Octopus *cranberry beans, lemon, olive oil*. \$9
Razor Clams *garlic, parsley*. \$12
Fried Calamari *arugula, tarragon*. \$10
Porgy a la Plancha *sauce piperade*. \$14

 Meat

Crispy Sweetbreads *garlic sand eels* \$14
Smoky Fried Chicken Wings \$12
Marinated Hangar Steak *Pont Neuf potatoes, romaine*. \$16
Grilled Pork Chop *Parisian gnocchi*. \$16

 Desserts

Artisanal Cheese Selection \$12
Fried Apple Turnovers *vanilla ice cream*. \$9
Homemade Doughnuts *berry filling*. \$9
Ice Cream Sundae *coffee cardamom, havlava & pistachio ice cream, apricot sauce, aniseed cream*. \$9
Chocolate Peanut Butter Cake *concord grape gelee, buttermilk ice cream*. \$9
Goat Cheesecake. \$9.