

Taste on 23rd

STARTS

French Onion Soup \$8

– A hearty beef based classic with imported Swiss cheese.

House Salad \$10 (*V, *Vg, *GF)

– Roasted Tomatoes, Feta Cheese, Artichoke Hearts, Crispy Prosciutto, Capers, Garlic Croutons, Lemon Vinaigrette

Winter Salad \$9 (*V, *Vg, GF)

– Roasted Butternut Squash, Apples, Cranberries, and Crispy Prosciutto with House Lemon Vinaigrette

BRUSCHETTA

Sour Cherry Jam & Brie Cheese \$8 (V)

– Wildflower Honey, Maldron Sea Salt, Chives

French Dip Bruschetta \$15

– Horsey Cream Sauce, Au Jus, Swiss Cheese

Mushroom Duxelles \$9

– Herb Chèvre, Parmesan Reggiano, Crispy Prosciutto

LOCAL OYSTERS

Kumamoto Oyster \$ 3.00 ea.

Washington - Luscious, Fruity, Honeydew, Briny, Sweet

Pickering Pass Oyster \$ 3.00 ea.

Washington - Mild Brine, then Sweet, to Cucumber Finish

Try a Selection of any four for \$10 during happy hour!

PLATES

Balsamic Brussel Sprouts \$9 (V*, Vg*, GF)

– Applewood Smoked Bacon, Toasted Walnuts, Apple Gastrique

Truffle Popcorn \$6 (Vg*, V, GF)

– White Truffle Oil w/ Parmesan Reggiano

Deviled Eggs \$7 (V*, GF)

– Truffle Oil, Porcini Sea Salt, Black Pepper

Bread and Olive Plate \$9 (Vg, GF)

– Grand Central Baguette, House Mixed Olives, Seasonal Sides

Prosciutto Wrapped Walnut Dates \$10 (GF)

– Oregon Berry Gastrique, Black Pepper, Bleu Cheese

Hummus Plate \$9 (Vg)

– Garlic Hummus, Feta, House Pickles and Grilled Pita

Baked Chèvre Gratiné \$10 (V, GF*)

– Grand Central Bakery Baguette & Crostini, Apples, Walnuts

– Add Roasted Mushroom Confit \$3

Vegetarian Taco Trio \$8 (V, Vg* GF)

– Asparagus, Shiitake Mushrooms, House Pico de Gallo, Crema

Pulled Pork Taco Trio \$10 (V, Vg* GF)

– House Pico de Gallo, Jalapeno Crema, Cabbage Slaw

Mussel Steamer \$13 (P, GF*)

– Garlic Red Chili Sauce, Scallions, Grand Central Baguette

Clam Pomodoro \$15 (P, GF*)

– Applewood Smoked Bacon, Roasted Tomatoes, Artichoke

House Cavatappi Mac & Cheese \$13 (V)

– Add Bleu Cheese & Bacon \$5

– Add Roasted Mushrooms & Goat Cheese \$6

– Add Zenner's Sausage, Pickled Peppers & Cajun Spices \$4

Mushroom Risotto \$20 (V, GF*)

– Roasted Mushroom Confit, Bacon, Crispy Prosciutto

Winter Risotto \$18 (V, GF*)

– Diced Green Apples, Toasted Oregon Hazelnuts, Roasted Butternut, Kale, Parmesan Reggiano, Fresh Herbs

Cheese & Charcuterie

Select - One \$15/Three \$35/ Five \$50

Serves 1-2/ Serves 2-4 / Serves 4-5

BLEU

1 Bleu D'Auvergne

France

Raw Cow's Milk. Creamy, salty, toast, buttered popcorn, clean, rich candy bleu from Fromagerie Laqueuille. Pair with Riesling, White & Red Sherry, Fortified Wines, Off-dry Whites, Vin doux Naturel

2 Stella Bleu

Wisconsin

Raw Sheep's Milk, Rich sweet, snappy, salty with a moist and sticky crumbly paste. Pair with Riesling, Malbec, Port, prosciutto & baguette

3 Blue Jay

Wisconsin

Quintruple Cream. Rich texture, strong buttery notes, crushed juniper berries, bold, piney, botanical. Pair with Cider, Stout, Zinfandel, Bubbles, Dates, Charcuterie & Bread

SOFT

4 President Brie

Wisconsin

Pasteurized Cow's Milk. Buttery and creamy inside with a snow-white edible rind, rich flavor with subtle umami notes. Pair with Lighter Reds, Pinot Noir, Soft Whites, and Bubbles

5 Castelbelbo

Italy

Cow, Goat, Sheep's Milk. Clean dry rind, chalky and creamy interior with luscious rich notes and a zing. Pair with Dry Bubbles, Chablis, Chenin Blanc, Sauvignon Blanc, Rose, Petit Sirah, Cinsault

6 Chèvre Brie de Tremblaye

France

Pasteurized Goat's Milk, Delicate, silky, clean goat's milk note with forest floor terroir minerality. Pair with Tempranillo, Pinot Noir, Chardonnay, Cabernet Franc, Bubbles, French Style Rose

MEDIUM

7 Gruyere 1655

Switzerland

Raw Cow's Milk, Aged 14 months. fresh cream blast, a bright fruity flavor and a deep, structured nuttiness. The paste is light mocha in color and studded with pinpoint crystals. Pair with White Blends, Chenin Blanc, Chianti, Claret, Supertuscans, Cabernet Sauvignon

8 Organic Manchego Albala Tierno

Spain

Pasteurized Sheep's Milk, aged 3 months. Firm, smooth paste, floral, with herbs, hints of rosemary and lavender. Pair with Barbara, Cabernet Franc, Cabernet Sauvignon, Syrah

HARD

9 Parmigiano Reggiano Solo di Bruna

Italy

Brown Cow's Milk, aged 24 months. Melt in your mouth creamy, with casein crystal crunch, tropical to start with sweet finish. Pair with Bubbles, Dry Rose, Sangiovese, Supertuscan, Malbec

#10 Larks Meadow Farmhouse Cheddar

Idaho

Raw Cow's Milk, Aged 18 months bandage wrapped, wax dipped. Medium sharpness, hint of sweet, nut, mineral, long finish. Pair with Red Blends, Roussanne, Pinot Blanc, Pinot Noir Rosé

CHARCUTERIE

#11 Prosciutto - Italian ham, dry-cured sliced thin, sea salt

#12 Tuscan Salami - dry cured pork & beef, wine, sea salt

#13 Sweet Capicola - dry cured 6 months, salt, savory Italian herbs, with a touch of sweet. Great to wrap pickles, pair with soft cheese.

CHOP BUTCHERY SALAMIS

(\$1 per upcharge on single selections)

#14 Herbs de Provence Salami - savory herbs

#15 Black Pepper Garlic Salami - a classic pairing

#16 Curry Salami - curry, celery & sea salt

#17 Fennel Salami - fennel seed, celery & sea salt

THE BEAUTIFUL PIG

(\$2 per upcharge on single selections)

#18 Bresaola - dry-cured beef, juniper berries, cinnamon, nutmeg

#19 White Truffle and Champagne Salami - dry cured pork, white truffles, champagne, and the butcher's secret blend of spices

THE DIGBY (the ultimate board) \$100

(P)- Pescetarian (V)-Vegetarian (Vg)-Vegan (GF)-Gluten Free

(*)- May be prepared to meet your needs.

Missing credit slips will automatically be charged 20% gratuity.

(*)- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$15 corkage fee for outside bottles.