

Taste on 23rd

STARTS

Coconut Curry Soup \$6 (*V, *Vg, *GF)
– Kale, Celery, Carrots, Onion, Tomato, Yellow Curry

House Salad \$7 (*V, *Vg, *GF)
– Fresh Berries, Greek Feta Cheese, Berry 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

Smoked Salmon BLT \$14
– Applewood Smoked Salmon, Sockeye Salmon, Pomodoro

Prosciutto Brie Bruschetta \$11
– Roasted Garlic Spread, Italian Cured Meat, Scallions

Pork Loin Bruschetta \$10
– Roasted Apple Compote with Seared Pork Loin

Happy Hour 4 to 6 pm

\$2 off all wines by the glass, \$1 Beer, Cider, Cocktails

\$2 off Starts, Bruschetta, and Plates

All Day Sunday for rewards members! Not a rewards member ask your server to join for free.

PLATES

Pork Potstickers \$8
– Toasted Sesame Seeds, Toasted Peanuts, Sweet Chili Sauce

Salted Pretzel \$6 (Vg, GF)
– Served with Dijon and Whole Grain Mustards

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

Chèvre & Berry Flatbread \$10 (V, GF*)
– Orange Zest, Fresh Berries, Honey, Mint, Citrus Sea Salt

Vegetarian Taco Trio \$8 (V, Vg* GF)
– Achiotte Cauliflower puree, Cabbage Slaw, Black Beans, Chickpea Mix, Lemon Crema, Chili Oil

– Add Chorizo & Zenner's Sausage (add \$2)

Pork Loin Taco Trio \$10 (GF)
– Spicy Soy, Cabbage Slaw, Lemon Crema, Pineapple Salsa

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 Artichoke Hearts & Herb Goat Cheese \$4
– Add Zenner's Sausage, Pickled Peppers & Cajun Spices \$4

– Lobster Mac! Its back - \$8

Winter Risotto \$18 (V, GF*)
– Diced Green Apples, Toasted Oregon Hazelnuts, Roasted Butternut, Kale, Parmesan Reggiano, Fresh Herbs

(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.

Boards

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

SOFT

4 **Brie Mon Pere** France
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 **Mt. Alice Camembert** Vermont
Organic Raw Cow's Milk, Aged 3 to 5 weeks. Clean rich paste, notes of salt and grass, very smooth and luxurious. Pair with Bubbles, Chardonnay, Cabernet Franc, and Big Red Wines

MEDIUM

7 **Organic Manchego Montes de Alcala** Spain
Organic Goat's Milk, aged 3+ months. Buttery, tangy, mineral edible rind, olive oil rubbed. Pair with Barbara, Cabernet Franc, Cabernet Sauvignon, Syrah, Tempranillo

8 **Majorreo Finca La Prudenciana** Canary Islands
Pasteurized Cow, Sheep & Goat's milk, semi-firm flakey. Creamy, milky, light acid, sweet with long mineral notes. Pair with White Blends, Crispy unoaked Chardonnay, Sauvignon Blanc, French Rose, Bubbles, Sangiovese, Gamay Noir.

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 **Stompertoren Grand Cru Gouda** Netherlands
Cow's Milk aged 18 + months cheddar in color, nutty, bourbon notes, with high acid, salt with earthy. Pair with Earthy Reds, Roussanne, Crisp Whites, Rose

11 **Comté - Rodolphe Meunier** France
18 month aged. Raw hard cow's milk, Earthy, tangy, grassy, creamy, green fruit, almonds and walnuts. Pair with Pinot Noirs, Cote du Rhone, Bubbles, Sauvignon Blanc, Oregon Chardonnay

CHARCUTERIE

12 **Prosciutto** - Italian ham, dry-cured sliced thin, sea salt

13 **Tuscan Salami** - dry cured pork & beef, wine, sea salt

14 **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)

15 **Herbs de Provence Salami**- savory herbs with lavender

16 **Curry Salami** - curry, celery & sea salt

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

18 **Black Pepper Garlic Salami**- a classic pairing

THE BEAUTIFUL PIG

(\$2 per upcharge on single selections)

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

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

\$20 corkage fee for all bottles.