

THE

MUSTARD CLUB

HOURS: MON - FRI, 11A - 4P

♣ MENU 004

COFFEE

Espresso (double is our standard offering)	\$4
Americano	\$4
Latte	\$7
Chai Latte	\$8
Dirty Chai	\$9
Hot Tea (English breakfast or chamomile)	\$4
Syrup (vanilla or salted caramel)	\$1

SPRITZES

Hugo St. Germain, cava, soda, mint, lime	\$14
Paloma tequila, cava, grapefruit juice, lime	
Aperol with cava, soda, orange	
Venetian "Select" aperitif, cava, soda, olives, orange	
Campari with cava, soda, orange	
Averna with cava, soda, lemon	

WINES

BUBBLES

Cava Brut, Agarena NV, ESP	\$12/40
Lambrusco Brut, Cleto Chiarli e Figli '25, IT	\$14/50

WHITE

White Sangiovese, Capanna Sangiobi '24, IT	\$16/50
Chardonnay, Vega Sindoa '24, ESP	\$15/55

ROSÉ

Grenache, Domaine Gassier '24, FR	\$15/55
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RED

Nero d'Avola, Fuso 'Cala' Rosso '23, IT	\$15/55
Gamay, G. Hoppenot Fleurie 'Indigene' '23, FR	\$16/60
Côtes du Rhône, Dom. La Garrigue '23, FR	\$16/60

BEERS & BEVS

Bitburger Pilsner	
Sierra Nevada Pale Ale	
Brooklyn Amber Lager	
Bravazzi Blood Orange Soda (low proof)	
Coke/Diet/Sprite/Still & Sparkling Bottled Water	

SANDWICHES (ALL SERVED WITH CHIPS)

Ham + Cheese	\$20
warm fra'mani rosemary ham, comté cheese, caramelized onions, coarse grain mustard, pickles; pressed	

Porchetta (PICK YOUR STYLE)	\$20
"House" porchetta with salsa verde, shaved fennel salad	

or

"Thai" porchetta, carrot, cucumber, daikon, mint, cilantro, basil, Thai chili, ginger-lime vinaigrette

Sicilian	\$20
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stracciatella, spicy salami, fra'mani mortadella, marinated Sicilian peperonata (roasted red peppers, golden raisins, pickled red onion, celery, basil, red wine vinegar), extra virgin olive oil

SMALL PLATES

Pub Fries	\$10
duck-fat Idaho fries with our mayo + chives	

Pimento Cheese	\$12
with flatbread and mustard pickles	

Feta & Flatbread	\$14
whipped French feta, spiced honey, dates, pistachios, capers, lemon oil, parsley, Aleppo + flatbread	

SALADS

House Salad	\$15
Frisée, radicchio, sliced navel oranges, castlevetrano olives, pistachios, shaved red onion, feta, mustard vin	

Seared RARE Yellowfin Tuna	\$26
Baby potatoes, grilled asparagus, baby green beans, capers, tarragon chive yogurt	

Fennel	\$15
shaved fennel, celery, red onion, grana, lemon, olive oil	

CLUB BULLETIN

We are so glad you're here! WOW - new beginnings take time. Please understand that we are starting slowly and will grow our menu offerings and business hours as we develop our team, routine, and confidence. Thank you for joining us on this adventure!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may greatly increase your chances of foodborne illness.