

# THE MUSTARD CLUB

HOURS: MON - FRI, 11A - 2:30P

♣ MENU 005

## COFFEE

Espresso (double shot is standard)	\$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 \$14

Hugo St. Germain, cava, soda, mint, lime
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 Sindoia '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)

**Le Ham + Cheese** \$20  
warm fra'mani rosemary ham, comté cheese, caramelized onion jam, coarse grain mustard, pickles; pressed + warmed

**Porchetta** (PICK YOUR STYLE) \$20  
"House" porchetta with salsa verde & shaved fennel  
or  
"Thai" porchetta, carrot, cucumber, daikon, mint, cilantro, basil, Thai chili, ginger-lime vinaigrette

**Sicilian** \$20  
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

**Ollie Burger\* + Pub Fries** \$25  
truffle butter, caramelized onion jam; served with pub fries, b+b pickles on the side (PLEASE NO MODIFICATIONS)

## 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** \$15  
frisée, radicchio, sliced navel oranges, castlevetrano olives, pistachios, shaved red onion, feta, mustard vin

**Chicken Paillard\*** \$20  
thinly sliced seared chicken breast, herbed bulgar, fresh ginger, cardamom, golden raisins, pepitas, lime juice and tahini sauce

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

## CLUB BULLETIN

We are so glad you're here! New beginnings take time. Please know that we are starting slowly and will grow our offerings and business hours as we develop our team, routine, and confidence. Yes! We would love to be open on Saturdays – that's a whole different animal that we must learn to tame 😊 We can do small private parties in the evenings – ask us!

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