

THE

MUSTARD CLUB

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

♣ MENU 007

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, Los Monteros, NV, ESP	\$12/40
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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 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	

Chicken Sandwich	\$20
grilled chicken, pistachio basil pesto, olives, creamy feta	

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

Tomato Salad	\$15
Local sungold tomatoes, fresh mozzarella, cucumbers, capers, shaved red onion, celery, sherry vinegar, basil	

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

Chicken Paillard Salad*	\$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.