# **BRUT**

# **SMALL PLATES**

## **BACON WRAPPED DATES ... 12**

Cave man blue cheese stuffed medjool dates, Nueske's Apple Wood smoked bacon, balsamic glace

### **MACARONI AND CHEESE ... 10**

Torchio noodles, raclette, cheddar, manchego cheeses \* add Serrano Crisps \$1 \*

### **DEVILLED EGGS ... 11**

Coarse ground mustard, capers, shallot, dill

### **JAMON SERRANO CROSTINI ... 12**

Toasted ciabatta rubbed with garlic, tomato puree, Serrano ham

### **BOQUERONES CROSTINI ... 12**

Delicate, marinated white anchovies from Spain's Bay of Biscay, fresh tomato puree, toasted baguette

#### FRESH GOAT CHEESE & ORGANIC OLIVE TAPENADE ... 12

Fresh, local (MD) Cherry Glen chevre, organic kalamata olive tapenade, basil on baguette crostini

### **DUCK RILLETTE ... 13**

Shredded duck leg confit, roasted garlic, baguette

### FOIE GRAS MOUSSE ... 20

Duck foie gras mousse, toasted brioche, fig jam

# **RACLETTE**

#### \* RACLETTE - TRADITIONAL ... 20

Montboissié Morbier style Cow's Milk Unpasteurized, Roasted rosemary potatoes, cornichons, greens \* add Dodge City Fennel Salame, Jamon Serrano, Bresaola, Prosciutto \$7 \*

# **LARGE PLATES**

### \* KALE + FARRO SALAD ... 15

Organic Tuscan baby kale, farro, mint, red onion, Kalamata olives, lemon vinaigrette, Bulgarian feta

### \* ENSALADA ESPANOLA ... 15

Fresh greens tossed with Marcona almonds, cucumber, and citrus dressing, shaved Manchego cheese and Spanish Boquerones (famous marinated white anchovies)

### **ROSEMARY HAM AND GRUYERE ... 16**

Fra' Mani rosemary ham, melted cave aged Gruyere, French whole grain mustard on toasted potato rosemary bread. \* kettle chips or mixed greens \*

### **CREMINI MUSHROOM GRILLED CHEESE ... 14**

Cremini mushroom duxelles, gruyere, mixed greens

### PENNE BOLOGNESE ... 20

Rustichella penne pasta with our version of the classic slow cooked Italian tomato meat sauce, Parmigiano Reggiano

### \* TRUFFLED EGG TOAST ... 20

Toasted brioche, melted aged gruyere, organic eggs, truffle oil.

\* add Nueske's Apple Wood smoked bacon 4, Jamon Serrano 7

### **GAMBAS AL AJILLO ... 20**

Wild caught Gulf Shrimp, roasted garlic, white wine, baguette

### SCOTTISH SMOKED SALMON ... 20

Smoked Scottish locks, rye toast, cucumber, red onion, fresh dill, tomato puree

# **DESSERT**

#### ACME PIE COMPANY PIE OF THE DAY ... 9

add a scoop of vanilla ice cream \$3

\* May be served raw or undercooked.Consuming raw or uncooked meat and poultry, shellfish or eggs may increase your risk of foodborne illness. \* Can be modified to create vegan or vegetarian meal

