

# Recipe, part deux

## Menu

**Crunchy, marinated, pickled things 6**

**Thick cut potato chips 7**

shallot-mustard dip

**Deviled eggs 6**

anchovy mousse, tapenade vinaigrette

**The Gilda Pintxo 2 each 3 for 5**

skewer of anchovy, manzanilla olive, pepper

**Oysters on the half shell 18 | 35**

sherry mignonette, lemon

**Oregon bay shrimp cocktail 11**

celery hearts, avocado, espelette cocktail sauce, nori sesame salt

**Vichyssoise 8**

chilled potato-leek soup, dill-pickled onion, roe

**Arugula salad 7 | 12**

vegetable crudité, lemon vinaigrette, pecorino

**Peasant salad 9 | 13**

chicories, pancetta bacon, walnuts, Reggiano, aged balsamic

**Wagyu steak tartare 19**

tomato mayonnaise, really good potato chips

**House burrata 14**

tomato-green olive tapenade, arugula

**Grilled eggplant 7**

garlic confit, walnuts, Banyuls vinegar, mint

**Red wine braised mushrooms 6**

garlic, aged balsamic, parsley, olive oil

**Marinated artichoke barigoule 9**

green garlic, tomato tapenade, Reggiano

**Spanish octopus confit 13**

golden potato, aioli, pimentón, pickled Basque peppers

**Paesano panini 15**

salami, mortadella, capicola, provolone, dijon

**Caprese panini 13**

tomato marmalade, hand pulled mozzarella, basil

**Albacore Niçoise 24**

bibb lettuce, potato confit, green beans, olive, deviled farm egg, anchovy, lemon vinaigrette

**Garganelli pasta 19**

heirloom tomatoes, capers, garlic, mint, Reggiano

## Charcuterie | Salumi | Meat

**Speck, Italy 9**

smoked prosciutto, golden raisin chutney

**Napoli salami, Italy 8**

studded with peppercorns

**Calabrese salami, Italy 9**

wine and chile cured, spicy

**Soppressata, Canada 8**

complex and spiced, spiced

**Mortadella, Virginia 8**

silky and classic

**Capicola, Italy 8**

spicy cured pork shoulder

**Bresaola, Uruguay 11**

air cured and dried beef

**Chorizo, Iberico de Bellota 9**

Smoky, rich and meaty

**Jamón Serrano, Spain 11**

classic Spanish ham

**Bayonne Ham, France 13**

earthy and fruity, sublime

**Prosciutto di Parma, Italy 12**

aged 20 months

**Flight of all three hams 22**

with whipped butter and cornichons

**Butchers board 37**

house selection of three meats and three cheeses, mustard, pickled vegetables, chutney, bread sticks

## Cheese

**Manchego D.O. Spain**

raw sheep milk, oldest farmstead family

**Petite Ste. Maure d'Antan, France**

goat milk, bloomy rind, chalky, clean flavor

**Brie de Jouvence, France**

cow milk, classic farmstead brie

**Comté, France**

raw cow milk, winter milk, aged 2 years

**Quadrello di Bufala, Italy**

buffalo milk, washed rind, creamy

**Bleu d'Auvergne, France**

cow milk, fruity, creamy, savory

**6 each | All 29**

\*Our government would like you to know that eating raw, undercooked, or overcooked food may harm you