

Starters

Banchan	9
House Pickled Veggies & Kimchi	
Smoked Duck & Crab Egg Roll	7ea
Smoked Duck Breast, Bacon, Crab, Chinese Mustard, Sweet Chile.	
Beer Battered Cheese Curds	14
Basil Ranch, Ghost Pepper Chile Jelly	
Chicharron	12
W/ House Made Pimento	
+30 grams of Bowfin Roe.....	27
+30 grams of Polanco Grand Cru... ..	80
Tuna Tartare	20
Crispy Wontons	

Dumplings & Noodles

Kopytka Potato Dumplings #2	14
Boursin, Porcini Mushrooms, Beurre Blanc, Fried Garlic, Paddlefish Roe	
Smoked Lamb and Shitake Mandu Dumplings	16
Scallion Aioli, Szechuan Pepper, Crispy Rice Skirt	
Prime Rib Pierogi	16
Horseradish Cream, Giardiniera, Purple Kraut, Foie Gras Jus	
Classic Heritage Ramen	16
Miso-Mushroom Broth, Seasonal Vegetables, Wide Noodle	
+ Pork OR Fried Chicken.....	6
+Mapo Tofu.....	4
+60 Minute Egg.....	2

Sandwich Shop

8oz Steak Burger**	16
Heritage Burger Sauce, American Cheese, Roasted Onion, Pickles, Shreddy Letty	
+Egg.....	3
+Bacon.....	3
+Seared Foie Gras.....	8
Chicago Style Italian Shaved Lamb Sandwich	16
Peppers, Provolone, Jus, your choice of hot or mild House Fermented Giardiniera	
No Regrets Burger	35
Duck Egg, Duck Rillette, Paddlefish Roe, Gold Leaf	

House Infusions & Shrubs

[Goes great with Caviar!]

1 ounce – 7 | 3 ounces - 18 | 6 ounces – 35 | As a Cocktail - 14

Peppered Lady (vodka) Beets, Horseradish, Dill	
Thyme Waits (Bourbon) Blueberry, Thyme	
Down in Mexico {Mezcal} Raspberry, Jalapeno	
Wake Up Call (Rum) Palo Santo	

Distilled

Cocktails

Classic and Call Cocktails	12
Slony Makarons	14
Gin, Bitters, Grapefruit, Cilantro, Jalapeño	
Schrodinger's Bartender	14
No Take Backs	
The Owner's Wife	22
Gin, Dry Vermouth, Blue Cheese Olive, Onion, Siberian Reserve and Gold	

Fermented

White

Perle Bleue, Folle Blanche, 2020, France.....	11/44
Stina Cuvee, 2020, Croatia.....	12/48
La Blanca, 2020, Czech Republic,	13/52
Gordia, Malavazija, 2020, Slovenia.....	14/56
Chateau de Melin, 2021, Chardonnay, France.....	15/60
La Cigarrera, Manzanilla, Dry Sherry.....	1oz/7

Red

Campo Dei Sogni, Primitivo, Italy.....	12/48
Casa los Frailes, Bilogia, 2017 Monastrell/Syrah, Spain.....	13/57
Casa los Frailes,2018, Granacha/Monastrell, Spain.....	12/48
Chryseia, 2013, Portugal.....	Magnum 250
Gargantua, 2017, Syrah, Washington.....	180

Orange, Rose, Pet Nat, Etc.

Matic Piccolo, Slovenia.....	12/48
Voria, Cataratto, Italy.....	15/60
Meinkling, Austria.....	15/60
Matic Mea, Slovenia.....	Magnum 130
La Joie De Poulpe, Grenache, France.....	11/44
Matic, Pinot Gris, Slovenia.....	15/60

Sparkling

Jean de James, 2020, Bordeaux Brut Rose, France.....	11/44
IL Cadetto, Lambrusco, 2019.....	90

Champagne

LeLarc Briant Reserve Brut, France.....	190
Bruno Michel, Cuvee Rose.....	180
Salmon Billecart, NV, Rosé.....	175
Salmon Billecart Brut Reserve.....	125

Fortified

Blandy's Madeira, NV, Sercial, 10 year	3oz/15
Blandy's Madeira, NV, Bual, 10 year.....	3oz/15
Blandy's Madeira 2004 Vintage Malmsey	2oz/18
Rare Wine Co Madeira "Savannah" Verdelho	3oz/20

Beer/Cider

Miller High Life.....	5
Pilsner Urquel.....	6
Moody Tongue Apertif Pilsner.....	9
Moody Tongue Bourbon Barrel Aged Chocolate Barleywine.....	9
Moody Tongue Chocolate Churro Porter.....	9

*Served raw or undercooked, or contain raw or undercooked ingredients.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Grand Caviar Tasting.....150
 A flight of all four Polanco Caviars presented by Chef and served with all the traditional accoutrements. 32 grams total. Serves 1-2 people.

Baller Caviar Tasting.....500
 A flight of four Polanco Caviars and a full tin of Black Label, presented and served with all the reserve accoutrements. Chef's Style with Cool Ranch Beignets, house-made bread, pickles, potato chips, and accoutrements. 60 grams total. Serves 1-4 people. Paired with a bottle of LeLarc Briant Champagne

Rare Tea Reserve Tasting.....300
 A flight of three Rare Tea Caviars presented by Chef and then served with all the traditional accoutrements.

Caviar*

All Caviar is served with House-made Bread, Pickles, Potato Chips, and Traditional Accoutrements

15 grams (.5 ounce) | 30 grams (1 ounce)

Polanco Siberian Reserve70 / 120
 Uruguay. [Acipenser Baerii]
 Highly Aromatic, Delicate. From the top 7% of the farm.

Polanco Siberian Grand Cru.....90 / 160
 Same as above, but from the top 1% of the farm. A house favorite.

Polanco Golden Osetra90 / 160
 Uruguay. [Acipenser Gueldernstaedi]
 Cream, Butter, Nuts, Soft

Polanco Sterlet80 / 140
 Uruguay. [Acipenser Ruthenus]
 Tart, Crisp, Delicate

Rare Tea Cellar Golden Kaluga 80 / 140
 Asia. [Huso huso / Daricus]
 Almonds, cheese, olive oil

Sterling White Sturgeon Caviar..... 70/120
 California. [Acipenser Transmontanus]
 Dark, Tannic, Mushrooms

Chef's Reserve List*

[All Reserve Caviar is served Chef's Style with Cool Ranch Beignets, Chicharron, House-made Bread, Pickles, Potato Chips, and Traditional Accoutrements]

Rare Tea Cellar Golden Osetra 250
 Denmark. [Acipenser Gueldernstaedi]
 Creamy, Soft, Butter, Nutty

Polanco Osetra Grand Cru "Black Label"250
 Uruguay. [Acipenser Gueldernstaedi]
 Life Changing, Butter, Cream, Hazelnuts, Smooth and Nutty

Rare Tea Cellar Golden Albino Sterlet..... 250
 Italy. [Acipenser Ruthenus]
 Bleu Cheese, Mushrooms, Fish Butter, Incredibly Delicious

Rare Tea Cellar Beluga-Siberian Hybrid 275
 Germany. [Acipenser Baerii, Huso Huso]
 Super Dark, Anchovy, Pleasantly Aggressive.

Oysters*

Chebooktook, New Brunswick, CA.....4
 Medium, Balanced, Sweet Finish

Pickled, Smoked, or Cured

2 ounces -12
 4 ounces -18
 Chef's Selection Platter w/ 5 - 60

Togarashi Hot Smoked Salmon.....
 Kimchi Aioli, Cilantro
Beet Cured Gravlax**.....
 Crème Fraiche, Herbs
Smoked Whitefish Salad.....
 Parsley, Celery, Lemon
Pickled Herring.....
 Beets, Crème Fraiche, Potato Chips
Smoked Trout Dip.....
 Trout Roe, Black Pepper, Flowers & Herbs
Smoked Sturgeon
 Beet Gel, Pickled Mustard Seed, Dill

Roe*

[All Roe is served with house-made bread, pickles, potato chips, and traditional accoutrements]

15 grams (.5 ounce) | 30 grams (1 ounce)

Bourbon Barrel Smoked Rainbow Trout20 / 35
 Wild North American. Sweet, Mild, Medium Pearl

Smoked Golden Whitefish20 / 35
 Wild Great Lakes. Creamy, Light Smoke, Tiny Pearl

Salmon..... 15 / 25
 Wild Pacific Northwest. Juicy, Creamy, Large Pearl

Paddlefish.....30/50
 North Carolina. Funky, Bleu Cheese, Medium-small Pearl

Bowfin.....15 / 25
 Mississippi Delta. Funky, Briny, Medium-small Pearl

*Roe & oysters are served raw

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