

# Small Plates



*Elevated small plates to accompany your drinks*

Gougères	8
<i>pâte à choux pastry, gruyere creme</i>	
Marinated Olives	8
<i>pitted castlevetrano olives, marcona almonds, citrus marinade</i>	
Beet Hummus	13
<i>horseradish creme, kannebec potato chips, seasonal veggies</i>	
Grilled Cheese Sandwich	19
<i>sourdough, raclette, fontina, gruyere, onion bacon jam, vertigrow greens</i>	
Deviled Eggs & Caviar	16
<i>whipped egg, royal white caviar, smoked paprika, chive points</i>	
Mushroom Chaudree	17
<i>king oyster mushrooms, truffle cream, torn croutons</i>	
Plateau á Fromage	19
<i>rotating selection of cheeses</i>	
Charcuterie Board	29
<i>rotating selection of meats</i>	
Charcuterie & Fromage	38
<i>chef's choice of meats and cheeses</i>	
<b>add caviar to any plate</b>	<b>12</b>

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

## Small Plates Continued




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Charred Endive & Poached Pear Salad 16  
*vertigrow greens, roquefort, glassed pecans, walnut vinaigrette*

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Fried Chicken Provencal 25  
*chicken thigh, pickled fresnos, cornichons, herb de provence ranch*

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Wagyu Beef Tartare 18  
*egg yolk, mustard, aioli, crispy shallots*

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Ora King Salmon Crudo 18  
*citrus nage, cilantro blossom, radish, pickled fresno*

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Tuna Tartare & Tater Tots 18  
*ahi tuna, sauce verte, potato rosti*

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Oysters  
*champagne mignonette, hot sauce de Coupes*

*half dozen* 19

*dozen* 38

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**add caviar to any plate** 12

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