

MEAT & CHEESE

THE TANNIN BOARD

rotating artisan cheeses, three cured meats, garnishes, crackers - *add honeycomb, caviar bump*

CHEESE SELECTION

three rotating artisan cheeses, garnishes, crackers - *add charcuterie, honeycomb, caviar bump (v)*

CAVIAR & OYSTERS

JUST A BUMP

siberian reserve caviar

OYSTERS ON THE HALF

champagne mignonette, spicy cocktail, lemon - *add caviar*

HOUSE CAVIAR SERVICE

crème fraîche, chive, potato chips

SMALLER SHAREABLES

POPCORN

house seasoning (v)

HOUSE PICKLES

seasonal pickled vegetables (v)

DEVEILED EGGS

pickle remoulade - *add caviar*

FRENCH FRIES

garlic miso aioli (v) - *add caviar*

BUTTERBEAN HUMMUS

chili crisp, herbs, parmesan, walnuts, vegetables (v)

SMOKED TROUT DIP

creme fraîche, horseradish, dill, fried saltines

CHICKEN LIVER MOUSSE

sorghum jam, grilled bread

MEDIUM

ROASTED BEETS

dill yogurt, pistachios, smoked honey, fennel pollen (v)

BAR SALAD

lettuces, tomato, olives, smoked cheddar, crispy chickpeas, pickled peppers, garlic vinaigrette (v)

DUCK CONFIT ROLLS

brioche buns, red wine glaze, celery root slaw, crispy shallot

HONEY CHILI CHICKEN SKEWERS

smoked chili honey, pickled vegetable chimichurri, buttermilk ranch

BISON MEATBALLS

sorghum BBQ sauce, benne seeds

LARGER BITES

THE BURGER

local cheddar, tobacco onions, house pickles, burger sauce *add egg +\$2, bacon +\$3*

STRIPED BASS

celery root, spinach, brown butter, smoked trout roe, capers

HANGER STEAK

french fries, brandy peppercorn sauce

SOMETHING SWEET

DARK CHOCOLATE POT DE CREME

port wine, cherries, cocoa krispies (v)

BUTTERMILK YUZU PANNA COTTA

champagne yuzu marmalade, brown butter crispies (v)

(v) - vegetarian

Please notify your server of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, caviar, or eggs may increase your risk of foodborne illness.