MEAT & CHEESE

THE TANNIN BOARD
two 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
citrus crème fraiche, chive, potato chips

SNACKS

POPCORN
house seasoning ***(v)***

HOUSE PICKLES
seasonal pickled vegetables ***(v)***

FRENCH FRIES
garlic miso aioli ***(v)*** - ***add caviar***

BUTTERBEAN HUMMUS
chili crisp, herbs, parmesan, walnuts, vegetables ***(v)***

SMOKED TROUT DIP
citrus creme fraiche, horseradish, dill, fried saltines

CHICKEN LIVER MOUSSE
sorghum jam, grilled bread

SHAREABLE

ROASTED BEETS
whipped feta, 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

CHILI HONEY CHICKEN SKEWERS
chargrilled, pickled vegetable chimichurri, buttermilk ranch

BISON MEATBALLS
pomegranate BBQ sauce, herb yogurt, benne seeds

WAGYU BEEF CORNDOGS
cornmeal battered, smoked honey mustard, pickles

LARGER PLATES

THE BURGER
local cheddar, tobacco onions, house pickles, burger sauce ***add egg, bacon***

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

HANGER STEAK
french fries, brandy peppercorn sauce

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.