

IT'S NOT A PYRAMID SCHEME!

SMALL PLATES, FLATBREADS, & FONDUE

SNACKS

Bavarian Pretzel Bites

Salted, side of grain mustard and potato cheese - 8

Fried Olives

Pimento stuffed green olives, side of aioli - 8

Brussel Sprouts

Roasted, pomegranate citrus vinaigrette, garlic aioli - 12

Poutine

3x cooked potatoes, beef gravy - 14

Baked Brie

Brie, puff pastry, caramelized onion jam, sliced apples - 14

FLATBREADS

Slow Roasted Pork

Grilled pineapple, provolone, cilantro hoisin - 19

Broccolini

Ricotta cheese, nicoise olive - 18

Spicy Sausage

Nduja, provolone, calabrian chile - 19

SOUP & SALAD

French Onion Soup

Beef broth, emmentaler Cheese, crostini - 14

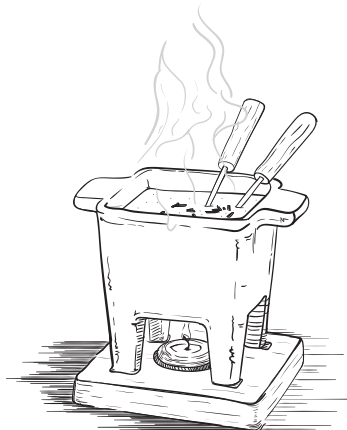
Kale Caesar

Baby kale, caesar dressing, Parmigiano Reggiano, crostini - 12
Add cured salmon +6

CHEESE FONDUE

Emmentaler Gruyere

Emmentaler & gruyere cheese, caramelized shallots, sherry, dry white wine. Served with baguette, cauliflower, broccoli, cherry tomatoes, roasted potatoes - 32



SMALL PLATES

Fondue Burger

Two 4oz patties, smoked gouda and beer cheese, pickled onion jam, on Brioche - 18

Add Fondue Pot Side +10

(Substitute Impossible Burger on request)

Cubano

Slow roasted pork, grain mustard, swiss cheese, pickles 10/18

Petit Steak Frites*

6oz Filet, Revier Farms, S1 Sauce - 34

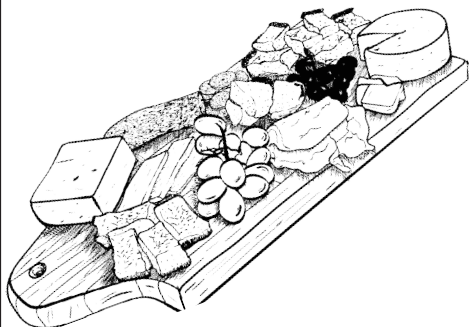
CHEESE

Classic

Brillat Savarin Affiné (Soft- Cow), Ossau Iraty (Firm- Sheep), Chiraboga (Super Creamy/Fudgy Blue) - 18

Adventurous

Montgomery cheddar (Cow-Cheddar), Piper's Pyramide (Soft Goat), Etivaz (Cow- Alpine), Dorset (Cow-Wash Rind), Persille de Rambouillet (Goat-Blue) - 28



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

CHARCUTERIE

Assorted Charcuterie

San Danielle 24 Month Prosciutto, Foie gras parfait from Rougié, Pork and Pistachio Paté from Olympia Provisions, Big Chet's Salami from Red Table, Coppa from Smoking Goose - 28

Ham & Cheese

San Danielle 24 Month Prosciutto with hunks of 24 Month Parmigiano Reggiano di Montagna - 32

DESSERTS

French Macarons

Assorted Flavors - 8

Gelato & Sorbet

Pistachio, Bourbon Vanilla, Cassis Sorbet - 10

Chocolate Fondue

Dark chocolate. Selection of French macarons, fresh made Churros, and daily selection of fruit - 20

Caramel Fondue

House Caramel. Fresh cut pineapple - 16

Baked Alaska

Bourbon Vanilla Gelato, Toasted Meringue, Flambéed tableside - 15