

Snacks.

- french fries. 5
- almonds w/ french pepper. 5
- housemade pickles. 5
- fried fingerlings. 7
- pork rilette. 7
- country pate. 8
- whipped bone marrow and toast. 8
- pig popcorn. 5
- choice of cheese. 5
 - prairie breeze
 - humboldt fog
 - camembert delice

Small Plates.

- pear walnut salad, maytag dressing. 7
- beet salad w/pistachios, chevre. 7
- mushroom bruschetta. 10
- squash risotto, maple-glazed turnips. 9
- tagliatelle alla bolognese. 8
- pork belly w/dates, brussels. 11
- pork scrapple w/fried egg. 10
- country fried terrine. 10
- braised shortribs. 11
- octopus w/potato risotto, chorizo. 11
- mussels w/white wine, chiles. 8

Large Plates.

- (may require a longer cooking time)
- brick chicken w/greens, pan jus. 18
 - pork burger w/bacon, fries. 13
(add cheese. \$1)

Sweets.

- lemon curd & shortbread. 6
- peanut butter cup. 6
- ice cream and hot fudge. 5

taste uses sustainably raised meats
& organic produce wherever possible

Beer.

- Sierra Nevada Pale Ale. 5
- Cutthroat Porter. 5
- Crown Valley Pilsner. 4
- Easy Street Wheat. 5
- Crown Valley IPA. 5

Wine.

Sparkling.

- Gruet Brut. N.V. New Mexico. 10/38
- Lucien Albrecht Brut Blanc de blancs. 45

White.

- 09 Villa Matilde Falanghina. 10/38
- 09 Errazuriz Chard. 10/38
- 09 Leitz Riesling. 10/38
- 10 Balnea Verdejo. 7/26

Red.

- 08 Dominio de Heredia Tempranillo. 8/30
- 10 Anarkos Red Wine 8/30
- 08 Foris Pinot Noir. 10/38
- 07 Ramsay Cabernet/Sauvignon. 10/38
- 08 Robert Sinskey. 75
- 07 Etude Pinot Noir. 70

Port & Sherry

- El Maestro Sierra Pedro Ximenez Sherry. 8
- El Maestro Oloroso Sherry. 8
- Smith & Woodhouse 10yr Port. 8
- Smith & Woodhouse Lodge Reserve. 8

no split checks on parties 6 or more
& 18% gratuity will be added