



*Spring*

**SHAREABLES**

**Herb Frites 8**

Garlic Aioli

**Waldorf Salad 15**

Bib Lettuce, Apple, Granny Smith Dressing, Candied Walnut, Shallot, Celery

**Prosciutto 18**

12 Month Prosciutto, Melon, Arugula, Whipped Pistachio Goat Cheese, White Balsamic, Brown Butter Pine Nut

**Seared Porcini Spaetzle 16**

Foraged Mushrooms, Heirloom Cider Jaeger, Aged Parmesan

**Smazak (smah-zhock) 17**

Czech Fried Cheese Style, Smoked Gouda, Grilled Bread, Slaw, Tartar Sauce

**Langos 14**

Czech Flatbread, Herbed Crème Fraiche, Pickled Shallot, Parmesan

**Soy Glazed Brussels 14**

Lardon, Fresh Raspberries

**Broccolini 16**

Charred Florets, Green Goddess Dressing, Toasted Cashew, Bonito Flake, Coriander

**Cheese Board 18**

Lemon Thyme Chevre, Manchego, French Brie, Grain Mustard, Toasted Baguette

**Sausage Plate 15**

Grilled Kielbasa, Rotkohl, Kremaska Mustard, Horseradish Sauce

**SUPPERS**

**Schnitzel 18**

Pork Loin, Dark Roux Gravy, Grilled Asparagus, 12 Month Manchego

**Mussels 21**

White Wine, Garlic, Shallot, Tomato, Chorizo Sauce

**Fish & Frites 21**

Cider Battered Icelandic Cod, Herb Frites, House Tartar

**Chicken Na Paprice 26**

Pan Roasted Half Chicken, Roasted Red Pepper Sauce, Herb & Bacon Quenelle Dumpling, Pearl Onion, Chicken Jus

**Tagliatelle 22**

Handmade Spinach Tagliatelle, Carrot Top Pesto, Umami Kale Curls, Smoked Pistachio

**Fjord Trout\* 25**

Pan Seared Trout, Duck Fat New Potato, Shaved Fennel, Bearnaise

**Bistro Burger\* 18**

8oz Beef Patty, Compound Brown Butter, Creamy Horseradish Sauce, Caramelized Onion Bacon Jam, Brioche

*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Ask our staff about Gluten Free, Vegetarian, or Vegan Option. Please notify your server or tender of any allergies or dietary restrictions.*