



*Fall*

**SHAREABLES**

**Herb Frites 8**  
Garlic Aioli

**Waldorf Salad 15**  
Bib Lettuce, Apple, Grape, Granny Smith Dressing,  
Candied Walnut

**Smazak (smah-zhock) 17**  
Czech Fried Cheese Style, Smoked Gouda, Grilled  
Bread, Slaw, Tartar Sauce

**Seared Porcini Spaetzle 16**  
Foraged Mushrooms, Heirloom Cider Jaeger,  
Aged Parmesan

**Langos 16**  
Czech Fry Bread, Castelvetro Tapenade, Local  
Mortadella, Pistachio, Parmesan, Arugala

**Soy Glazed Brussels 14**  
Lardon, Fresh Raspberries

**Cheese Board 18**  
Lemon Thyme Chevre, Manchego, Gruyere,  
Grain Mustard, Toasted Baguette

**Sausage Plate 16**  
Grilled Kielbasa, Rotkohl, Kremaska Mustard,  
Horseradish Sauce

**SUPPERS**

**Mussels 22**  
White Wine, Garlic, Shallot, Tomato,  
Chorizo Sauce

**Fish & Frites 22**  
Cider Battered Icelandic Cod,  
Herb Frites, House Tartar

**Goulash 24**  
Czech Goulash, Braised Beef, Potato, Pearl Onion,  
Bread Dumpling, Light Gravy, Crème Fraiche

**Porchetta 30**  
Pork Belly Roulade, Crisp Skin, Butternut Puree,  
Roasted Squash and Fava, Walnut, Gremolata

**Coq Au Vin 27**  
Half Pan Roasted Chicken, Pomm Puree, Roasted  
Veg, Lardon, Shallot, Carrot, Cab Au Jus

**Faroe Island Salmon\* 27**  
Pan Seared Salmon, Duck Fat New Potato, Shaved  
Fennel, Bearnaise

**Bistro Burger\* 20**  
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.*

*Please notify your server or tender of any allergies or dietary restrictions.*

*20% gratuity may be added to parties of 6 or more.*