

APPELLATION[®]
WINE BAR & RESTAURANT

SLATES

mix & match with \$5 per cheese & \$6 per meat selection

DOMESTIC

Goat Gouda *goat*
Central Coast Creamery, CA

Foxglove *cow*
Tulip Tree Creamery, IL

Cave Aged Chandoka *goat & cow*
La Clare Farms, WI

Marieke Smoked Cumin Gouda *raw cow*
Holland Family Farms, WI

Penta Creme Glacier Blue *cow*
Carr Valley Cheese, WI

CHARCUTERIE

Finnochiona *pork*
Nduja Artisans, IL

Bresaola *beef*
Spotted Trotter, GA

Chorizo Iberico *pork*
Fermin, Spain

Milano *pork*
Creminelli, UT

Duck Pastrami *duck*
Spotted Trotter, GA

Jamon Serrano *pork*
Redondo Iglesias, Spain

Country Pâté *pork*
Trois Petite Cochon, NY

Duck Mousse with Port *duck, chicken*
Fabrique Delices, CA

IMPORTED

Brillat-Savarin *cow + cream*
Rouzaire, France

Quadrello di Bufala *buffalo*
Bergamo, Italy

Cana de Cabra *goat*
Mitica, Murcia, Spain

1655 Gruyere *raw cow*
Fribourg, Switzerland

1605 Manchego *raw sheep*
Finca Sierra la Solana, Spain

Stilton *cow*
Colston Bassett, United Kingdom

Wrangback *raw cow*
Almnas Bruk, Sweden

PAIRING PARTNERS

quick bites to enjoy with your wine or cheese

Olives \$6

herbs, citrus

Pickles \$6

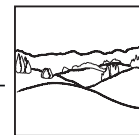
whiskey pickles, mixed vegetables

Trail Mix \$6

dried fruit, spiced almonds, chocolate

Rustic Mix \$6

podda cheese, pica quicos, almonds



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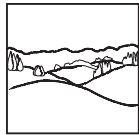
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DINNER

STARTERS

Creamy Mushroom Soup

crimini mushrooms, red pepper flakes,
leek, toastette 8

Mixed Greens

shaved vegetables,
champagne vinaigrette 6

Roasted Beet & Tomato Salad

golden & red beets, tomatoes
Glacier blue cheese, balsamic 12

Brussels Sprouts

leek ash ricotta, pickled cherries,
apples, pistachio 13

Poutine

Clockshadow cheese curds,
pork gravy, house fries, scallions 12

Chorizo Meatballs

spicy saffron tomato sauce,
Manchego, grilled baguette 15

ENTRÉES

Spiced Vegetable Ragout

red lentils, garlic baguette 13

Polenta with Crimini Mushrooms

parmesan, herbs 13

Seasonal Mac n' Cheese

rotating selection 15

Mussels with Butternut Squash

lemongrass, coconut, grilled baguette 23

Seared Halibut

fruit salsa, arugula pesto, potatoes 27

Appellation Burger

onion confit, Hittisau, fries 13

Braised Pork Shoulder

cauliflower puree, spicy soy mushrooms,
pomegranate reduction 24

Pasture Raised Roast Chicken

chicken quarter, farro,
demiglace gravy, carrots 20

JOIN US!

All Weekend

Bottomless Mimosas
\$17 every weekend, 11 - 3

Happy Hour!

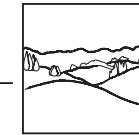
Tues - Thurs 3-6
\$10 house wine flight

Jazz Brunch

Every First Sunday of the month
noon-3pm

Appellation is proud to use produce and meats from local farms when available

We reserve the right to add 20% gratuity to tables of 8 or more
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



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