

SLATES

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

Brillat-Savarin *cow + cream*
Burgundy, France

Casatica di Bufala *water buffalo*
Caseificio Quattro Portoni, Italy

1655 Gruyere *raw cow*
Fromage Gruyere, Switzerland

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

Brabander *goat*
Fromagerie L'Amuse, Holland

Ubriacone Rosso *cow*
Treviso, Italy

CHARCUTERIE

Dodge City *pork*
Creminelli, UT

Rust Belt Saucisson *pork*
Smoking Goose, IN

Chorizo Iberico *pork*
Fermin, Spain

Salami Etna *pork*
Olympia Provisions, OR

Jamon Serrano *pork*
Redondo Iglesias, Spain

Country Pâté *pork*
Trois Petite Cochon, NY

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

Truffle Tremor *goat*
Cypress Grove Cheese, CA

Backsteiner *cow*
Allgau, Germany

4 Alarm Cheddar *cow*
Milton Creamery, IA

Lancashire *cow*
Goosnargh, England

Pleasant Ridge Reserve *raw cow*
Uplands Cheese, WI

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

SUMMER FLIGHT

Figaro *cow & goat, CA*
Piper's Pyramid *Goat, IN*
Kunik *cow & goat, NY*

PAIRING PARTNERS

quick bites to enjoy with your wine or cheese

Olives \$6

herbs, citrus

Pickles \$6

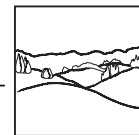
whiskey pickles, mixed vegetables

Trail Mix \$6

dried fruit, candied walnuts, chocolate

Rustic Mix \$6

Podda , pica quicos, almonds, fava beans



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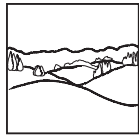
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APPELLATION[®]
WINE BAR & RESTAURANT

DINNER

Chilled Tomato Soup
herbed crema, chives 8

Mixed Greens
shaved vegetables,
champagne vinaigrette 6

Roasted Carrot Salad
arugula, mustard vinaigrette, cumin chevre,
sunflower seeds 12

Roasted Green Beans
crispy prosciutto, Glacier blue cheese,
balsamic reduction 10

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

Spinach Fonduta
Hittisau, Carr Valley Fontina, Sar Vecchio
Parmesean, grilled baguette 11

Summer Risotto
seasonal vegetables, Sarvecchio 17

Seasonal Mac n' Cheese
rotating selection 15

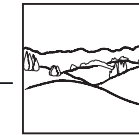
Smoked Salt Scallops
Parmesean potatoes, corn salad 20

Seasonal Fish
citrus herb couscous, fruit salsa MP

Appellation Burger
Chandoka, heirloom tomatoes,
butter lettuce, fries 13

Grilled Lamb Chops
parsnip pea puree, roasted cherry tomatoes,
tarragon yogurt 23

Pasture Raised Roast Chicken
chicken quarter, farro,
demiglace gravy, carrots 20



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JOIN US!

All Weekend

Bottomless Mimosas
\$17 every weekend, 11 - 3

Happy Hour!

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

Bar Pastoral

visit our sister restaurant in Lakeview
2945 N. Broadway

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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