



## SOUPS AND SALADS

**Potato leek** soup with crispy royal ham 8

Mixed **green salad** with soft herbs, shaved vegetables, and champagne vinaigrette 6

**Marinated fennel**, strawberries, and pea shoots with mint salsa verde and ricotta salata 12

## VEGETABLE

Roasted **asparagus** with warm caper vinaigrette, hardboiled duck egg, crispy speck, Pantaleo (goat) 12

Parisienne **gnocchi**, with seasonal vegetables, and lemon cream sauce 15

## DAIRY

Baked Capriole goat cheese with housemade chorizo and peas 12

Seasonal **mac and cheese** with smoked ham, peas, herbed bread crumbs 13

**Chorizo meatballs** with a saffron tomato sauce and manchego cheese, served with warm baguette 15

Asparagus **croque monsieur** with tarragon mustard and frites 13  
*add Royal Ham 2*

Award winning **St. Albans** served broiled alongside grilled asparagus, fingerlings and bread 17

## MEATS AND FISH

Grilled **buttermilk brined chicken** thigh with warm fingerling potato salad, spring onion aioli, grilled asparagus 16

Braised **lamb shank** with spring vegetable ragout and preserved lemon pearl couscous 27

Mushroom and spring onion stuffed **flank steak** with spring onion cream and crispy confit potatoes 23

Green garlic pork **meatballs with spaghetti** and green sauce, grated pecorino 17

**Patty melt** with smoked onion confit, Hittisau (raw cow), frites 13  
*add bacon 2*

**Seared scallops** with spring pea puree, oyster mushrooms, spring onion butter, Manchego (sheep) frico 22

## SLATES

**Francophile** 3 for 14, 5 for \$20

A collection of French and French inspired cheeses to delight any palate

**It's Gouda** 14

Three goudas that guarantee a gouda time

**3 Shades of Goat** 15

Don't get tied down by ordinary cheese, break free with a different shade of goat cheese

**Ham Flight** 14

Royal Ham / Jamon Serrano / La Quercia Heirloom Tamworth

**Charcuterie Board** 20

Housemade Chicken Liver Mousse / Housemade Duck Rillettes / Coppa / Dodge City Salami / Salami Manzo

## SNACKS

**Crispy black eyed peas** with chile-lime salt 5

Housemade **pickled vegetables** 5

House marinated **olives** 6

**Hot crab and spring pea** dip with parmigiano reggiano crackers 12

Fried Clock Shadow Creamery **cheese curds** with green goddess dip 8

**Frites** with caramelized onion dip 6

**Chicken liver** mousse toasts with seasonal jam 7

**Duck rilette** toasts with mustard butter and pickled strawberries 9

## JOIN US!

### All Weekend

*Bottomless Mimosas  
\$15 every weekend, 11 - 3*

### Retail Rate Tuesdays

*Buy any bottle off our retail shelves  
and the corkage is on us!*

### Monthly Wine Flight

*Ask your server about this month's  
featured wine flight!*

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

[WWW.APPELLATIONCHICAGO.COM](http://WWW.APPELLATIONCHICAGO.COM)

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