



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

Artichokes and ramps with anchovy butter and calabrian chiles 15

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

Carrot and ricotta **gnocchi** with spring herbs, parmigiano reggiano, marcona almonds 14

DAIRY

Baked Capriole goat cheese with housemade chorizo and peas 12

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

Grilled **flatbread** with spring onion cream, asparagus, Podda (sheep), ndjua 11

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

Spring 'fondue' - a whole award winning **St. Albans** served warm with grilled asparagus, fingerlings and bread 17

MEATS AND FISH

Grilled **buttermilk brined chicken** thigh with warm fingerling potato salad, ramp 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, ramp 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

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