



ARTISAN CHEESES

Served with warm baguette and select accompaniments
Each \$6 • Three cheeses \$16 • Five cheeses \$25

SOFT

Miette (sheep/goat)
Baeye Farm, MN
cakey, tangy, fluffy

Pipers Pyramid (goat)
Capriole Goat Cheese - Indiana
bright, tangy, velvety

La Tur (sheep/cow/goat)
Alta Langhe - Italy
funky, creamy little cupcake

Brillat Savarin (cow)
Rouzaire --France
butter with a rind

FIRM

Dalmatinac (cow/sheep)
Paska Sirana - Croatia
toasty, herbaceous, sea breeze

Tomme Chabrin (goat)
Onetik - France
supple, salted caramel, woody

Alex (raw cow)
Hofkaserei Kraus - Germany
bouncy, supple, honey roasted peanuts

Haus Select Cheddar (cow)
Roelli Cheese Haus - WI
bright, earthy, fudgy

WASHED

Tomme Muscadet (goat)
Pascal Beilleuine - France
cream of asparagus soup

Dream Weaver (goat)
Central Coast Cremery - CA
unctuous, marshmellowy, earthy

Good Thunder (cow)
Alemar Cheese - MN
malty, savory, peanut buttery

BLUE

Penta Creme Glacier Blue (cow)
Carr Valley Cheese - WI
indulgent, dreamy, extra creamy

Persille de Chevre (goat)
La Ferme de la Treblaye - France
sandstone, white pepper, clean linen

Bay Blue (cow)
Point Reyes Farmstead - CA
salty breeze, dense & fudgy

PAIRING PARTNERS

A selection of quick bites to enjoy with your wine or cheese

Olives \$6
Served Warm, Herbs, Citrus

Pickles \$6
Whisky Pickles, Mixed Vegetables

Trail Mix \$6
Dried Fruit, Spiced Almonds, Chocolate

Rustic Mix \$6
Podda Cheese, Pico Quicos, Almonds

HOUSE-MADE CHARCUTERIE

Served with warm baguette and select accompaniments
A sampling of all three \$18

Chicken Liver Mousse \$8
Port Gelée

Country Pâté \$12
Pork, Bacon, Pistachio

Rabbit Rilette \$12
Cured Rabbit, Bacon, Butter, Chives

CURED MEATS

Served with warm baguette and select accompaniments
Choose any three \$17 • Choose Five \$25

Milano (pork) \$6
Creminelli- Salt Lake City, Utah

Calabrese (pork) \$6
Creminelli- Salt Lake City, Utah

Texas Wild Boar (pork) \$6
Creminelli- Salt Lake City, Utah

Jamon Serrano (pork) \$6
Valencia, Spain

Dodge City Salami (pork) \$6
Smoking Goose - Indianapolis, IN

STARTERS & SHARES

Falafel Cakes \$14
Sriracha Yogurt, Pickled Onion, Arugula, Tomatoes

Roasted Garlic Plate \$6
Infused Herb Butter, Baguette

Mini Grilled Cheese \$9
with seasonal accompaniment & Hittisau (raw cow)

Vichyssoise \$6
Chilled Potato and Leek Soup with a Podda Cheese Crisp

Panzanella \$11
Roasted Garlic & Thyme Croutons, Cherry Tomatoes, Peas, Basil, Chevre, Pomegranate Reduction

Roasted Green Bean Salad \$12
Carrots, Arugula, Ginger Soy Vinaigrette, Sesame Seeds

Red Curry Mussels \$23
Coconut Milk, Leeks, Butternut Squash

ENTREES

Duck Leg \$25
Soy Ginger Glaze, Roasted Carrots, Fingerling Potatoes, Pomegranate Reduction

Parisienne Gnocchi \$17
Pistachio Pesto, Cherry Tomatoes, Fresh Corn, Pickled Radish

Seasonal Mac and Cheese \$15
Chef's daily choice

Braised Chicken Thighs \$18
Creamy Polenta, Golden Raisins, Brussels Sprouts,

Arctic Char \$24
Roasted Sweet Potatoes, Leeks, Sunchoke Chips, Coconut Curry Broth

Flank Steak \$20
Fingerling Potatoes, Sautéed Leeks, Blueberry Gastrique

Join Us!

All Weekend
Bottomless Mimosas
\$17 every weekend, 11 - 3

Prix Fixe Dinner
Sunday - Wednesday
\$29 Seasonal Prix Fixe Dinner

Appellation
visit our sister restaurant in Andersonville
5212 N Clark

Bar Pastoral is proud to use produce from local farms.