



ARTISAN CHEESES

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

SOFT

Omorro Amanteigado (cow)

Rui Calderia – Portugal
unctuous, grassy, buttery

Veigadarte (goat)

Casado – Spain
luscious, tangy, velvety

La Tur (sheep/cow/goat)

Alta Langhe – Italy
funky, creamy little cupcake

Hidden falls (sheep/cow)

Shepherd's Way – MN
silky, mushroomy, custard

FIRM

Dalmatinac (cow/sheep)

Paska Sirana – Croatia
toasty, herbaceous, sea breeze

Tomme Chabrin (goat)

Onetik – France
supple, salted caramel, woody

Wilde Weide Gouda (raw cow)

Holland
grapefruit, green pastures, crystalline

Haus Select Cheddar (cow)

Roelli Cheese Haus – WI
bright, earthy, fudgy

WASHED

Willoughby (cow)

Jasper Hill – VT
peaches & cream, wild onion, brisket

Malghese (sheep/cow)

Arnoldi – Italy
hazelnuts, whipped cream, cauliflower

Lissome (cow)

Boxcarr Cheese – NC
supple, graceful, pliant

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

Shakerag Blue (raw cow)

Sequachie Cove – TN
boozy, root beer, forest floor

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

Speck Americano (pork) \$6

La Quercia – Norwalk, Iowa

Salame Manzo (Wagyu beef) \$6

Nduja Artisans – Chicago, IL

The Royal Ham (pork) \$6

Red Table Meats – Minneapolis, MN

Salami Etna (pork & pistachio) \$6

Olympia Provisions – Portland, OR

'Nduja (pork) \$6

Nduja Artisans – Chicago, IL

STARTERS & SHARES

House Made Pickles \$5

Chef's Daily Selection

Olives \$6

Served Warm, Herbs, Citrus

Roasted Garlic Plate \$6

Infused Herb Butter, Baguette

Mini Grilled Cheese \$9

Seasonal Grilled Cheese
with Butternut Squash Puree & Hittisau (raw cow)

Carrot and Sweet Potato Soup \$7

House Made Curry, Pistachio, Crostini

Belgian Endive Salad \$11

Pear, Apple, Pomegranate Reduction, Glacier Blue Dressing

Roasted Carrot Salad \$12

Arugula, Grapes, Wasabi Chevre

Red Curry Mussels \$23

Coconut Milk, Leeks, Butternut Squash

ENTREES

Falafel Cake \$14

Sriracha Yogurt, Pickled Onion, Arugula, Tomatoes

Braised Spare Ribs \$16

Asian Sauce, Jalepeno and
Cheddar Cornbread, Potato Salad

Parisienne Gnocchi \$17

Pistachio Pesto, Crimini Mushrooms,
Butternut Squash, Pickled Radish

Seasonal Mac and Cheese \$15

Chef's daily choice

Braised Chicken Thighs \$18

Creamy Polenta, Golden Raisins, Brussels Sprouts,
Pomegranate Reduction

Pan Seared Trout \$22

Fennel, Cipollini Onions, Potatoes

Flank Steak \$25

Chimichurri, Parsnip Puree, Potatoes

Join Us!

Saturday & Sunday: \$17 Bottomless Mimosas | Sunday - Wednesday: \$29 Seasonal Prix Fixe Dinner

Bar Pastoral is proud to use produce from local farms.