



ARTISAN CHEESES

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

SOFT

Sandy Creek (goat)

Goat Lady Dairy – North Carolina
bright, grassy, gooey

Essex St. Feta (sheep)

M. Tastanis & Essex St. Cheese
lemon, yogurt, tongue melting

L'edel de Cleron (cow)

Jean Perrin – France
woody, double cream, spruce sap

Gjetost (goat)

Tine – Norway
tangy caramelized peanut butter

FIRM

Paski Sir (sheep)

Paska Sirana – Croatia
hazelnuts, brown butter, olive oil

Cave Aged Chandoka (goat & cow)

Caves at Standard Market/ La Clare
savory, snackable, earthy

Marieke Smoked Cumin Gouda (raw cow)-

Holland Family Farms – Wisconsin
pastrami sandwich

Wrangeback (raw cow)

Almanas Bruk – Sweden
bouncy, savory, crystalline

WASHED

Contralto (goat)

Andante – California
Delicate, herbaceous, clotted cream

Quadrello di Bufala (water buffalo)

Quattro Portoni Caseificio
– Lombardy, Italy
hearty, sweet cream, bready

Dorset (cow)

Consider Bardwell – Vermont
strawberry fields, custard

BLUE

Barba Blu (goat)

Arnoldi – Lombardy, Italy
sweet cream, sea breeze,
fruity pebbles

Stilton (cow)

Colston Bassett – UK
figgy, fudgy, balanced

Bavarian Blue (cow)

Paladin – Germany
crumbly, curious

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)

Gazpacho Soup \$6

Tomato and zucchini soup with prairie fruit farms chèvre
chili and garlic toast

Watercress Salad \$11

Watercress and avocado salad with shaved carrots and
radish basil vinaigrette

Frisée Salad \$12

Roasted asparagus, crispy prosciutto with a poached egg

Scallop Cakes \$14

Shaved carrot slaw, ramp aioli

ENTREES

Black Bean Sliders \$13

Sriracha Aioli, Arugula, Picked Onions

Pork Tacos \$14

Braised pork butt, Humboldt Fog (goat), asparagus creme

Summer Gnocchi \$15

Basil, summer squash, zucchini, peas,
brown butter lemon sauce

Seasonal Mac and Cheese \$15

Chef's daily choice

Roasted Chicken \$18

Airline Breast, Duck Fat Potatoes, Carrots, Turnips,
White Wine Cream Sauce

Halibut \$27

Pan seared, shallot and green bean salad, radish,
white wine sauce

Ribeye Steak \$26

Rosemary and garlic roasted potatoes, whiskey glazed onions,
herbed butter

Join Us!

Saturday & Sunday: \$15 Bottomless Mimosas | Sunday - Wednesday: \$29 Seasonal Prix Fixe Dinner

Bar Pastoral is proud to use produce from local farms.