

DESSERTS

"I'm addicted to your bread pudding and I need a fix real bad!" (actual guest quote)

White Chocolate Blondies	9	(Nearly) Original Bread Pudding ...	10
Ricotta/Orange Cake	8	Cuppa' Red Hot Chocolate (sort of)...	9
Housemade Ice Cream & Cookies	7	Birthday Cake	7
Peanut Butter Brownie (Upside Downie)	10	Cereal, Killer!	8

☺ the Country Store ☺

currently featuring caramel

SALADS

Ciao Mixed Greens	6
choice of dressings; smoked tomato, pesto buttermilk, mustard vinaigrette	
Burrata Insalata	11
fresh <i>mozzarella di bufala</i> wrapped around creamy curd, arugula, avocado & radishes with lemon/basil vinaigrette, fried shallot rings	
Testosterone Salad	15
port-charred beef tenderloin, crumbles and dressing of Maytag blue cheese, bourbon-soaked cherries, potato chips	
the Stetson Chopped	12
"I love that chopped salad so much that I put it on my screen saver!" (actual guest quote)	

* "consuming raw or undercooked meats or seafood may increase your risk of food borne illness" (actual compliance quote required by the FDA)

OUT OF THE BOX

Ciabatta	6
Italian 'slipper bread' served warm with green olive tapenade and garlic custard	
Mini Mushroom Pan Fry ...	14
smaller version of our signature dish	
Wagyu Burger *	13
cooked to temperature, served on challah knot roll with truffle aioli	
<i>add applewood-smoked bacon</i>	2

"It's like the Fourth of July in my mouth — sprinkle my ashes over Cowboy Ciao" (actual guest quote)

GRAZING

(appetizers, smaller meals, big bites, sharing encouraged)

Dungeness Crab Enchiladas	16
toasted pepitas, queso Oaxaca, avocado salsa	
Abs of Squeal	12
curried Berkshire pork belly, grilled, with Thai chile/cucumber salad, chile oil, sweet soy	
Crispy 'Mac n' Cheese'	7
white cheddar, bacon, cool tomato/chile sauce	
Seared Scallops & Beet Risotto	14
served with dill cream sauce and goat cheese	
Buffalo Carpaccio *	12
rolled in a cumin/espresso dry rub, seared, with red onion/honey marmalade and chèvre	
Daily Bowl	6
might be soup, or chili, or posole, or...?	
Ahi Tuna Tartare *	16
with roasted beets, toasted piñole, a duet of vinaigrettes, shaved fennel/cilantro salad	
Knife & Fork BBQ Pork	13
brown sugar/mesquite smoked pork shoulder, fried sweet potato slaw, chipotle gastrique	
Quesadilla del Dia	9
Ciao Cheese Platter	15
artisanal cheeses with house accompaniments	
Bruschetta Tradizionale	5
Short Rib Risotto	14
with asparagus, pecorino Romano, truffle oil	
Southern Black Tiger Shrimp ..	13
buttermilk-marinated and cornmeal-fried, served with sweet corn grits and chile sauce	

BIG PLATES some with starch, some with vegetables, most with both

- Exotic Mushroom Pan Fry** 24
mucho mushrooms (including cremini, button, oyster, cepe, lobster, black trumpet, shiitake, morel, yellow foot) in ancho cream over double-cooked polenta, topped with grilled portabellini, avocado, tomato and cotija cheese ... our signature dish
- Puerco Lento** 29
Berkshire pork shank slow-cooked with cumin, chipotle, paprika and verbena; served over creamy fingerling potato casserole with cranberry/walnut chutney
- Slow-Roasted Short Ribs** 31
served with dried cherry barbecue sauce, gouda grits and pan-grilled vegetables
- Pan-Seared Panko-Crusted Halibut *** 28
served with coconut/ginger sweet potatoes, cucumber/radicchio slaw, curry oil
- New Zealand Lamb Loin *** 31
peppercorn-crusted, grilled medium-rare, topped with roasted tomato/anise butter, served with roasted artichoke risotto, cabernet demi-glace and vegetables
- “We’re Number One” Ahi Tuna *** 32
top grade Hawaiian Ahi tuna, orange/soy/chile-glazed and grilled to just rare, served with plantain chips, cucumber/jicama/mint salsa, pan-grilled vegetables
- Couscous & Chayote** 15
couscous and chayote squash bowl with corn, black beans, peppers, poblano pesto
- Espresso-Rubbed Filet Mignon *** 32
with red wine demi-glace, tortilla-smashed Yukon gold potatoes, chipotle aioli
- Stuffed Pork Rib Chop *** 27
stuffed with Shropshire blue cheese, grill-seared and oven-finished; served with ancho bread pudding, apple jus, raisin/fig compote and pan-grilled vegetables
- Grilled Salmon McKinley *** 29
with mojo de ajo, tomatillo salsa, roast poblano cake and pan-grilled vegetables (to quote the late, great McKinley Morganfield, "got my mojo de ajo workin'...")

"That mushroom dish is so good, I want to take my clothes off and roll in it!" (actual guest quote)