

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 |

DAILY BOWL (sometimes Soup, sometimes Chili, always swell) 6

☺ the Country Store ☺

currently featuring caramel

SALADS

| | |
|--|-----------|
| Ciao Mixed Greens | 6 |
| choice of dressings; smoked tomato, pesto buttermilk, mustard vinaigrette | |
| Testosterone Salad | 16 |
| port-charred beef tenderloin, crumbles and dressing of Maytag blue cheese, bourbon-soaked cherries, potato chips | |
| Johnny Apple Salad | 9 |
| green apples and arugula with pecans, pickled onions, gorgonzola, balsamic/celery seed vinaigrette | |
| the Stetson Chopped | 12 |
| "I love that chopped salad so much that I put it on my screen saver!" (actual guest quote) | |
| Burrata Insalata..... | 11 |
| fresh Italian buffalo mozzarella (essentially, wrapped in its own curd), lemon/basil vinaigrette-dressed arugula, avocado, radishes, fried shallot rings | |
| Antipasto | 14 |
| sopressata, prosciutto, manchego, olives, caperberries, roast peppers, arugula tossed with port gastrique | |

GRAZING

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

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| Buffalo Carpaccio *..... | 12 |
| rolled in a cumin-espreso dry rub, seared, with red onion honey marmalade and chèvre | |
| Crispy 'Mac n' Cheese' | 7 |
| white cheddar, bacon, cool tomato/chile sauce | |
| Southern Black Tiger Shrimp .. | 13 |
| buttermilk-marinated and cornmeal-fried, served with sweet corn grits and chile sauce | |
| Ciabatta | 6 |
| Italian 'slipper bread' served warm with green olive tapenade and garlic custard | |
| Seared Scallops & Beet Risotto | 14 |
| served with dill cream sauce and goat cheese | |
| Quesadilla del Dia | 9 |
| Ciao Cheese Platter | 15 |
| artisanal cheeses with house accompaniments | |
| Mediterranean Calamari | 10 |
| rice flour-fried with tomato/caper aioli | |
| Bruschetta Tradizionale | 5 |

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

"Not to get a saying on the menu or anything, but I feel like I'm drunk on food" (actual guest quote)

SANDWICHES

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| Short Rib Supreme | 12 |
| panko-breaded, with cabbage & Dijon aioli on French bread, side of truffled pommes frites | |
| Seared Ahi Tuna * | 13 |
| black pepper-seared tuna on toasted sunflower wheat bread, Roma tomatoes, arugula, rosemary caper aioli, with roasted pepper/potato salad, topped with caramelized lemon | |
| Open-Faced Steak Sandwich * | 14 a |
| pair of medium-rare petite filet mignon on grilled ciabatta with creamy onion soubise, crispy leeks, cabernet demi-glace and a side of Maytag blue cheese-melted potato chips | |
| Wagyu Burger * | 13 |
| ground wagyu (literally, Japanese cow, prized for exceptionally fine marbling), truffle aioli | |
| Ultra Ham & Cheese | 10 |
| prosciutto cotto, Gruyère, brie & grilled asparagus on French bread, basil/cherry tomato salad | |
| Smoked Duck & Brie Sandwich | 13 |
| applewood-smoked duck breast on marble rye with arugula, bacon, double crème brie and caramelized chipotle/granny smith apples, served with chilled roasted yam salad | |

SPECIALTIES

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| Exotic Mushroom Pan Fry | 13 |
| 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 | |
| Short Rib Risotto | 14 |
| with asparagus, pecorino Romano, truffle oil | |
| 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'...") | |
| Balsamic Steak Pasta | 16 |
| bow ties and steak tips with arugula, cherry tomatoes, balsamic cream sauce | |
| Pig 'n Puddin' | 14 |
| pulled bbq pork over creamy soft polenta with pepitas, dried cranberries, cotija | |
| Espresso-Rubbed Filet Mignon * | 32 |
| with red wine demi-glace, tortilla-smashed Yukon gold potatoes, chipotle aioli | |

"I feel like Woody Allen holding the Orgasmatron!" (actual guest quote that, scarily, I understood!)