

# SOMM WINE BAR

## OYSTERS ON THE HALF SHELL

Somm Wine Bar & Kitchen Offers a Selection of East Coast Oysters - Served Half-Dozen or Dozen - Market Price

## MEATS & CHEESES Small (Choose 2) - 12 | Medium (Choose 4) - 22 | Large (Choose 6) - 31

\*All charcuterie boards are served with crostinis and daily house accompaniments)\*

**Finocchiona** - Columbus, OH - Pork

**Iberico Chorizo** - Spain - Pork

**Prosciutto di Parma** - Italy - Pork

**Jamon Serrano** - Spain - Pork

**Bresaola** - Salt Lake City, UT - Beef

**Wild Boar Salami** - Oceanside, CA - Boar

**Capriole O'Bannon** - Greenville, IN - Goat

**Gruyère** - Switzerland - Cow

**Beemster XO Gouda** - The Netherlands - Cow

**Fromage D'Affinois** - France - Cow

**Tellagio** - Italy - Cow

**Irish Porter Cheddar** - Ireland - Cow

## STARTERS

<b>Baba Ganoush</b> ..... 9 Pita, Haricots Verts, Baby Carrots, Marinated Olives	<b>Oysters Rockefeller</b> ..... 11 Spinach, Arugula, Parmigiano-Reggiano, Beurre Blanc
<b>Roasted Beets</b> ..... 10 Bucheron Fondue, Orange Suprêmes, Hazelnuts, Sorrel	<b>Escargots de Bourgogne</b> ..... 12 Parsley, Garlic, Butter
<b>Maryland Crab Cake</b> ..... 13 Black Bean & Roasted Corn Salsa, Cilantro Aioli	<b>Smoked Trout</b> ..... 13 Capers, Remoulade, Bagna Cauda, Bruschetta

## SALADS

<b>Spinach &amp; Goat Cheese Salad</b> ..... 7 Candied Walnuts, Dried Cranberries, Shallot, Honey Vinaigrette	<b>Apple Endive Salad</b> ..... 8 Toasted Pecans, Roquefort, Arugula
<b>Boston Bibb Salad</b> ..... 8 Applewood Smoked Bacon, Tomato, Gorgonzola Vinaigrette	<b>Grilled Peach, Basil &amp; Burrata Salad</b> ..... 9 Arugula, Toasted Pine Nuts, Balsamic

## ENTREES

<b>Roasted Acorn Squash</b> , Quinoa, Toasted Pecans, Goat Cheese, Currants, Scallion, Pomegranate Gastrique ..... 18
<b>Shrimp Scampi</b> , Linguini, Garlic, White Wine, Capers, Parmigiano Reggiano ..... 22
<b>Filet Mignon</b> , Potatoes Anna, Baby Carrots, Haricots Verts, Cabernet Demi-Glace ..... 29
<b>Seared Amish Chicken Breast</b> , Wild Mushroom & Apsaragus Risotto, Chicken Jus ..... 24
<b>Pork Tenderloin</b> , Creamy Polenta, Wilted Greens, Caramelized Onions, Currant Demi-Glace ..... 23
<b>Roasted Scottish Salmon</b> , Whipped Potatoes, Spinach, Lemon Beurre Blanc ..... 22
<b>Somm Burger</b> , Caramelized Onions, Arugula, Swiss Cheese, Remoulade ..... 14

## FOR THE TABLE

<b>Caramelized Brussels Sprouts &amp; Bacon</b> ..... 7	<b>House Made French Fries</b> ..... 7
<b>Somm Mac &amp; Cheese</b> ..... 8	<b>Seasonal Vegetable</b> ..... 7



Let's Lay Our Chards on the Table

