

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

Salame al Tartufo - Salt Lake City, UT - Pork

Capicola - Italy - Pork

Wild Boar Salami - Oceanside, CA - Boar

Drunken Goat - Spain - Goat

Irish Porter Cheddar - Ireland - Cow

Beemster XO Gouda - The Netherlands - Cow

Fromage d’Affinois - France - Cow

Feta - Greece - Sheep

Tellegio - Italy - Cow

STARTERS

Baked Brie 12
Puff Pastry, Blueberry Habanero Jam, Candied Cashews, Apple

Maryland Crab Cake 15
Black Bean & Roasted Corn Salsa, Cilantro Aioli

“Peel & Eat” Oishii Shrimp 4 ea
Sriracha Aioli, Cilantro Aioli, Bagna Cauda, Grilled Lemon

Oysters Rockefeller 11
Spinach, Arugula, Scallion, Parmigiano Reggiano, Pernod

Escargots de Bourgogne 12
Parsley, Garlic, Butter

Smoked Trout 13
Capers, Remoulade, Bagna Cauda, Arugula, Bruschetta

SALADS

Spinach & Goat Cheese Salad 7
Candied Walnuts, Dried Cranberries, Shallot, Honey Vinaigrette

Somm Caesar Salad 8
Warm Polenta Croutons, White Anchovy

Roasted Beet Salad 10
Frisee, Bucheron Fondue, Orange Suprêmes, Toasted Hazelnuts

Boston Bibb Salad 9
Applewood Smoked Bacon, Tomato, Gorgonzola Vinaigrette

ENTREES

Wild Mushroom Risotto, Caramelized Leeks, Black Truffle Oil, Parmigiano Reggiano 21

Shrimp Scampi, Linguini, Garlic, White Wine, Capers, Parmigiano Reggiano 24

Filet Mignon, Potatoes Anna, Broccolini, Baby Carrots, Merlot Demi-Glace 37

Coq Au Vin, Roasted Chicken Thighs, Wild Mushrooms, Lardons, Pearl Onions, Whipped Potatoes, Chicken Jus 23

Pork Tenderloin, Creamy Polenta, Wilted Greens, Caramelized Onions, Currant Demi-Glace 23

Roasted Scottish Salmon, Whipped Potatoes, Spinach, Lemon Beurre Blanc 23

Somm Burger, Caramelized Onions, Arugula, Swiss Cheese, Remoulade 17

FOR THE TABLE

Caramelized Brussels Sprouts & Bacon 9 **House Made French Fries** 7

Somm Mac & Cheese 8 **Wild Mushrooms & Pearl Onions** 9