

CHARCUTERIE

*Garnished with seasonal jam, fresh and dried fruit, Spanish almonds, olives and brioche toast***

4 piece 28 | 6 piece 42 | 8 piece 54

Add Foie Gras Mousse 15

Cheese:

Lincoln Log, Zingerman's, French style goat cheese
Trillium, Tulip Tree, triple crème cow's milk
Toma, Point Reyes, aged semi-firm cow's milk cheese
Bay Blue, Point Reyes, cow's milk, aged 90 days

Meat:

Jamon Serrano, Spanish ham, aged 24 months
Speck, Smoked Italian prosciutto
Saucisson Rouge, French style pork salami
Finocchiona, Tuscan style salami

SAVORY

Oysters*

East Coast | 3 for 12

East Coast | Ponzu Sauce | Salmon Caviar | 3 for 15

Meatball Slider

Turkey | Prosciutto | San Marzano Tomato Sauce | Parmesan | Challah bun | 7

Butternut Squash Soup

Crème Fraîche | Jamon Serrano | Chives | 10 *(Add Truffle 5)*

Artisan Blend Salad

Artisan Lettuce | Watermelon Radish | Shaved Fennel | Navel Oranges | Parmesan
Champagne Vinaigrette | 14

Hummus

Roasted Red Peppers | Crudité Vegetables | Warm Pita | 12

Burrata

Warm San Marzano Tomato Sauce | Fresh Basil | Sourdough | 14

Roasted Beets

Greek Feta | Toasted Pistachio | Red Wine Vinaigrette | 15

Foie Gras Mousse

Pear Liqueur | Strawberry Jam | Brioche Toast | 18

Beef Carpaccio*

American Wagyu | Parmesan | White Truffle | Porcini Vin | 24

Caviar

Crème Fraîche | Chives | Brioche Toast | Champagne for Two | 75

SPANISH CONSERVAS

Served with Lemon, Aioli and Toast

Small Sardines w/Piquillo Peppers | 11 Mussels in Escabeche | 12
Sardines in EVOO | 11 Octopus in EVOO | 20
Mackerel in EVOO | 11 Squid in Ink Sauce | 15
Bonito Tuna in EVOO | 15

FORK & KNIFE

Ham Panini

Smoked Mozzarella | Sun Dried Tomato Purée | Honey | Sea Salt | 14

Wagyu Burger

American Cheese | Kewpie Dijonnaise | Brioche Bun | 18

North Atlantic Sea Trout

Sauce Gribiche | Lemon | 28

Wagyu Chuck Eye Steak

Shallot Herb Butter | Watercress Salad | 34

SWEET

Panna Cotta

Vanilla | Candied Lemon | Pistachio | 8

Chocolate Mousse

Raspberry Coulis | Chopped Marcona Almonds | 8

Ameribella

Soft Italian Style Cheese | Red Wine Fig Syrup | Brioche | 12

Brought to You By Our Badass Chef Crew:

Jessen Koelling
(Head Chef)

Gaby Sanchez

Freddy Ortega

The Front Of House Battalion:

Jonas Bittencourt
(Wine Director/Manager)

Allison Kaman
(Wine Assistant)

Natalia Moczybroda

Matthew Kubiak

Michael Kubiak

Founded By Owners with a Passion for Food & Wine:

Ben Niernberg

JJ Niernberg

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.*

Our restaurant serves products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that all food is 100% safe to consume for people with allergies.

**Gluten Free crackers are available upon request only.*

Corked

WINE BAR



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