

nightcap

FEATURED WINES FROM BURGUNDY

WHITE

DOMAINE CHANSON, VIRÉ CLASSÉ 14 / 54
Burgundy, France
chardonnay

J. MOREAU & FILS 80
Chablis, France
chardonnay

RED

NICOLAS POTEL 14 / 54
Coteaux Bourguignons, France
gamay

GEORGES DUBOEUF 15 / 56
Juliéna, Château des Capitans, France
gamay

SUMMONER FEBVRE, IRANCY 16 / 58
Burgundy, France
pinot noir

BOUCHARD AÎNÉ & FILS 150
Burgundy, France
pinot noir

SNACKS

ADAMS OLIVES

marinated castlevetrano, potato crisp, gorgonzola aioli
8

CHEESE PLATE

goat brie, truffle honey, asian pear, pine nuts
15

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

nightcap

THE BURGER

NIGHTCAP BURGER

homemade brioche, double patty, caramelized onion, pickles, american cheese, house made crisps, gorgonzola aioli

16

ADD ONS:

seared foie gras.....6
pastrami bacon.....6
extra patty.....3.5
chèvre4
parmesan.....4
gorgonzola.....3
american.....1
bacon jam.....3
truffle aioli.....3
seasonal shrooms.....3
tomato, onion, arugula.....2
sunny side up egg.....2
pickled fresno peppers1
house made pickles.....1
caramelized onion.....50¢

SIDES

FRIED CHICKEN

-wing, leg, and/or thigh-
3

HOUSEMADE CRISPS

yukon gold, salt and vinegar
3

HOUSE SALAD

arugula, watermelon radish, onion vinaigrette
7

SWEETS

**** ASK YOUR SERVER OR BARTENDER FOR THIS SUNDAYS SWEET SELECTIONS ****

{chef}

Drew Dunston

{sous chef}

Adam Winters

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