

# nightcap

## FEATURED BURGUNDIES

### WHITE

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

LA CÔTE BLANCHE 12 / 44  
*Mâcon - Villages, France*  
chardonnay

LOUIS MICHEL & FILS 80  
*1er Cru Chablis, France*  
chardonnay

### RED

NICOLAS POTEL 14 / 54  
*Coteaux Bourguignons, France*  
gamay

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

VINCENT GIRARDIN 130  
*Pouilly Fuisse AOC, France*  
pommard (pinot noir)

## SNACKS

### ADAMS OLIVES

*marinated castlevetrano, potato crisp, gorgonzola aioli*

8

### CHEESE PLATE

*coconut milk gouda, mango pâte de fruit, coffee gel, shaved hazelnut*

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.*

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## THE BURGER

### NIGHTCAP BURGER

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

16

## ADD ONS:

*pork belly.....6*  
*extra patty.....3.5*  
*chèvre .....4*  
*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 peppers .....1*  
*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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