

# Whisknadle | Summer Menu

Dinner | July, 2017



## Cocktails \$13.5

Seasonal Mimosa | Elderflower & Grapefruit  
Old Fashioned | Old Forester Bourbon, Sugar & Angostura Bitters  
Sazerac | Hardy Cognac, Peychaud Bitters & Absinthe  
WNL Red Sangria | Seasonal Puree, Brandy, Dry Curacao & Lemon  
London's Burning | Gin, Jalapeno, Avocado, Cilantro & Lemon  
Pimms Slap | House Infused Pimms, Ginger & Lime  
Step one | Carpano Bianco, Bruto Americano Lillet Rouge & Cava  
Tree Life | Rum, Apricot- Cayenne Puree, Agave & Lemon  
"1851. UNMISTAKABLE" | Dry and Sweet Sherry, Cava & Lemon  
Brazilian Wax | Cachaça, Cashew, Curacao, Charred Peach & Lime

10 French Intervention | Gin, Chartreuse, Watermelon, Tamarind & Lemon  
lost thyme | Gin, Dry Curacao, Cherry-Thyme Puree & Lime  
rye Thai tea | Rye Whiskey, Black Tea, Cardamom, Angostura & Lime  
Holland hands | Genever, Cynar, Caraway Seed & Lemon  
15<sup>th</sup> century | Rye Whiskey, Aquavit, Mandarin, Vanilla & Lemon  
Travolta milkshake | Bourbon, Cynar & Nutella Semifreddo  
808 punch | Strawberry Bourbon, Pineapple Liqueur, Orgeat & Lime  
road to Columbia | Tequila, Pineapple, Agave, Ginger & Lime  
senor Giuseppe | Tequila, Galliano Rouge, Elderflower, Agave & Lime

## First Course

Creamy Heirloom Tomato Soup   Parmesan Grissini, Black Pepper & Olive Oil	9.75
Flatbread   Fontina, Blistered Heirloom Cherry Tomatoes, Soppressata, Watercress & Chili Flake	14.75
Whisknadle Caesar Salad   Parmesan & Garlic Croutons (gf)	13.75
Summer Salad   Chino Farm Corn, Avocado, Grapefruit, Parmesan, Arugula & White Balsamic Vinaigrette (gf)	15.50
Heirloom Tomato Bruschetta   Ciabatta, Burrata, Basil & Saba	13.75
Foie Gras Torchon   Charred Chino Strawberry Jam & Levain	16.75
Ahi crudo   Watermelon Granita, Kaffir Lime, Ginger, Avocado Oil & Cilantro (gf)	16.25
Mussels   White Wine, Sweet Fennel Sausage, Tomato, Fennel Sofrito, Garlic & Toasted Bread (gf)	17.50
Octopus Ceviche   House Made Chicharron, Paprika, Lime & Mint (gf)	14.25
Charred bone marrow   Parsley, Capers, Lemon Zest, & Toasted Pain De Mie	16.75
Roasted Quail   Apricot Stuffing, Sauteed Wild Beet Greens, Port Demi Glaze & Chile Honey	18.75
Cutting Board   Charcuterie & Artisan Cheeses (gf)	25.00

## Main Course

Squash Blossom Fettuccine   Chanterelles, Parmesan, Soft Boiled Egg & Cracked Black Pepper	24.50
Pork Sugo   Pappardelle, Fava Beans, Cracked Black Pepper & Shaved Pecorino	25.00
prawn & calamari pasta   Smoked Paprika Tagliatelle, House Made Kielbasa, Squid Ink Aioli & Espelette	26.75
Salmon Creek Pork chop   Chino Farm Plums, Nectarines, Frisee, Bacon Lardons & Plum Jus	35.50
Seared Scallops   Clams, Corn, Shishito Peppers, Bacon Lardons, Lima Beans, Serrano Chile & Avocado Butter (gf)	34.50
Local Ahi Tuna   Blistered Cherry Tomatoes, Fingerling Potatoes, Roasted Peppers, Green Harissa & Orange Gremolata (gf)	33.00
Fried Chicken   Chino Farm Creamed Corn, Braised Swiss Chard, Pickled Ramps, Habanero Honey & Fried Garlic	31.50
braised Beef Cheek   Chino Farm Potato Puree, Pickled Pepper Relish & Watercress (gf)	33.50

(GF) — Items that can be made Gluten Free, Please inform your server of all allergies

*\$2 Minimum charge for all additions & substitutions / 20% gratuity added for parties of 6 or more.*

*\$25 Corkage Per 750 ml Bottle, Purchase a bottle of wine from us and we waive the corkage*

In support of the rising minimum wage, a 3.75% surcharge will be added to all checks. It enables us to improve the pay for all of our employees both in the dining room and the kitchen while continuing to provide the same delicious **US FOOD, EXCEPTIONAL SERVICE AND GENUINE HOSPITALITY WE ARE KNOWN FOR. IF YOU'D LIKE MORE** information about this decision please visit [wnlhosp.com/rightthingtodo](http://wnlhosp.com/rightthingtodo) or email us at [rttd@wnlhosp.com](mailto:rttd@wnlhosp.com)

**WHISKNLADLE**  
HOSPITALITY

**whisknadle**  
true farm-to-table cuisine

**PREPKITCHEN**  
seasonal comfort food



**CATANIA**  
coastal italian

**miLAGRO**  
winery & farm