



SUBTERRA

A WINE CELLAR
restaurant

SMALL PLATES

Small plates are intended to be served family style and are delivered to the table as the kitchen prepares them





TERRESTRIAL

TASSO-CURED PORK CHEEKS WITH BRAISED RED CABBAGE, CREOLE MUSTARD SAUCE, AND MAPLE GASTRIQUE	14
SMOKED DUCK BREAST WITH CRANBERRY MOSTARDA AND PEAR	14
CRISPY PORK BELLY CONFIT WITH GINGER PINEAPPLE RELISH	15
SMOKED PORK WITH SPAETZLE AND BRAISED GREENS	11
HOUSEMADE SAUSAGE OF THE MOMENT 	10
NAGANO BEEF SKEWERS 	10

OCEANIC

HOUSE CURED SALMON WITH CITRUS AND CURRY AIOLI	14
OYSTERS ON THE HALF SHELL  	15
CLAMS PUTTANESCA 	14

CULTIVATED

ROAST ASPARAGUS WITH BACON, SHALLOT, AND MUSTARD WHIP 	9
SAFFRON RISOTTO WITH SHERRY, MUSHROOMS, AND PEAS 	12
ASSORTED OLIVES 	5
HOUSE SALAD 	4

SPREADABLES

MELTED BRIE WITH MAPLE BOURBON FIG JAM	14
HOUSE SMOKED SALMON SPREAD	9
HOUSEMADE CHICKEN PATE	8
EDAMAME HUMMUS	6

MISCELLANY


SOUP, CHOICE OF TWO, HOUSEMADE	5
HOUSE BAKED BREAD BASKET (AFTER 5PM)	3

GLUTEN FREE

HAPPY HOUR MONDAY-FRIDAY 3-6PM, ALL MENU ITEMS \$2 OFF

HAPPY HOUR AVAILABLE IN BAR ONLY

20% gratuity added to parties of 6 or more, one check per table

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