

# 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	15
SMOKED DUCK BREAST WITH CRANBERRY MOSTARDA AND PEAR	15
CRISPY PORK BELLY CONFIT WITH GINGER PINEAPPLE RELISH	16
SMOKED PORK WITH SPAETZLE AND BRAISED GREENS	12
HOUSEMADE SAUSAGE OF THE MOMENT 🚫	11
NAGANO BEEF SKEWERS 🟩	11

### OCEANIC

HOUSE CURED SALMON WITH CITRUS AND CURRY AIOLI	15
OYSTERS ON THE HALF SHELL 🚫🟩	16
CLAMS PUTTANESCA 🚫	15

### CULTIVATED

ROAST ASPARAGUS WITH BACON, SHALLOT, AND MUSTARD WHIP 🚫	10
FRESH BASIL PESTO RISOTTO WITH ROASTED HEIRLOOM TOMATOES 🚫	13
ASSORTED OLIVES 🚫	6
HOUSE SALAD 🚫	5

### SPREADABLES

MELTED BRIE WITH MAPLE BOURBON FIG JAM	15
HOUSE SMOKED SALMON SPREAD	10
HOUSEMADE CHICKEN PATE	9
EDAMAME HUMMUS	7

### MISCELLANY

SOUP, CHOICE OF TWO, HOUSEMADE	6
HOUSE BAKED BREAD BASKET (AFTER 5PM)	4

### 🚫 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