

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
BEET & BLOOD ORANGE RISOTTO WITH PICKLED RED ONION AND CHEVRE 🚫	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