

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 🚫	17
SMOKED DUCK BREAST WITH CRANBERRY MOSTARDA AND PEAR	17
CRISPY PORK BELLY CONFIT WITH GINGER PINEAPPLE RELISH 🚫	18
SMOKED PORK WITH SPAETZLE AND BRAISED GREENS	13
HOUSEMADE SAUSAGE OF THE MOMENT 🚫	12
NAGANO BEEF SKEWERS 🟩	13

OCEANIC

HOUSE CURED SALMON WITH CITRUS AND CURRY AIOLI	17
OYSTERS ON THE HALF SHELL 🚫🟩	18
CLAMS PUTTANESCA 🚫	17

CULTIVATED

ROAST ASPARAGUS WITH BACON, SHALLOT, AND MUSTARD WHIP 🚫	11
ASPARAGUS RISOTTO WITH LEMON AND FRIED FAVA BEANS 🚫	14
ASSORTED OLIVES 🚫	7
HOUSE SALAD 🚫	6

SPREADABLES

MELTED BRIE WITH MAPLE BOURBON FIG JAM	17
HOUSE SMOKED SALMON SPREAD	11
HOUSEMADE CHICKEN PATE	10
EDAMAME HUMMUS	8

MISCELLANY

SOUP, CHOICE OF TWO, HOUSEMADE	7
HOUSE BAKED BREAD BASKET (AFTER 5PM)	5

🚫 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