

CASEUS

FROMAGERIE • BISTRO



LUNCH \$17

DOES NOT INCLUDE TAX OR GRATUITY

Choose one from each course

first course

Potage

potato | leeks | parsley gremolata | Bianco Sardo

Kale

kale | chevre vinaigrette | Meyer lemon | breadcrumbs | pickled onion

second course

Mac & Cheese

orecchiette | béchamel | Gouda | Comte | Raclette | Gruyere | Schnebelhorn | breadcrumbs | salad

add house cured guanciale 6

add house made sausage 6

add pulled pork 6

add chilies 3

Chicken sando

Fried Bell & Evans thighs | house ranch | brioche | Vermont Farmstead cheddar | salad

Baked Rice

jasmine rice | pomegranate vin | sheep Feta | pickled onion | poached egg | Castlevetrano olives

Dessert

Crème brulee | bourbon vanilla bean paste

Carrot Cake | olive oil | brown butter frosting



DINNER \$34

DOES NOT INCLUDE TAX OR GRATUITY

Choose one from each course

first course

Potage

potato | leeks | parsley gremolata | Bianco Sardo

Kale

kale | chevre vinaigrette | Meyer lemon | breadcrumbs | pickled onions

Beets

marinated beets | mizuna | crispy quinoa | evoo sheep's feta | grapefruit

second course

Moules Frites

PEI Mussels | white wine | garlic | shallot | herbs | lemon | frites

add Coconut curry with chilis + currywurst 6

Mac & Cheese

orecchiette | béchamel | Gouda | Comte | Raclette | Gruyere | Schnebelhorn | breadcrumbs | salad

add house cured guanciale 6

add house made sausage 6

add pulled pork 6

add chilies 3

Creekstone Prime Brisket

Creekstone farm prime brisket | sweet 'n' sticky BBQ | collards | onion soubise | Bailey
Hazen

Dessert

ginger cheese cake | candied lemon

dark chocolate goat cheese brownies | fresh whip

Lime panacotta | candied sesame seeds | evoo | toasted coconut