

CURRANT AMERICAN BRASSERIE

DINNER

IN THE BEGINNING

Onion Soup Gratinee

country french crouton, gruyere 7.95

The Wedge

crisp iceberg, blue cheese, bacon lardons, red onion, radish, port drizzle 10.95

Currant Market Salad

chef's selection of local & seasonal produce 9.95

Baby Spinach & Endive Salad

asian pears, almonds, gorgonzola, pumpkin seed vinaigrette 9.95

Blue Crab Stuffed Avocado

crispy hass avocado, lemon oil 10.95

Grilled Flat Bread

grilled veal skirt steak, burrata, marinated artichokes, mizuna 11.95

Ahi Tuna Crudo

kalamata olives, capers, grape tomatoes, toast points, lemon oil 12.95

Garlic & Chive Tots

habanero ketchup, chive buttermilk ranch 7.95

Calamari Fritti

pomodoro, capers, fresh lemon 10.50

Warm Shellfish Dip

blue crab, chervil oil, kettle chips 12.95

TO FOLLOW

Mustard Glazed Scottish Salmon

roasted leek~lentil salad, tarragon aioli, greens beans, & grape tomatoes 22.95

Seared Sea Scallops

cauliflower puree, dried cherry compote, champagne-ginger dressed mizuna 23.95

Asparagus Risotto

mushrooms, tomatoes, black truffle, parmesan 16.95

Citrus-Rosemary Chicken

sauteed swiss chard, cauliflower puree, dijon vinaigrette 21.95

Braised Lamb Belly

ginger~date sauce, creamed french lentils, sweet potato pailles 21.95

Ham, Veal and White Bean Stew

toasted baguette, herb pistou 16.95

Madeira Glazed Pork

apricot and fig chutney, celery root, roasted brussels sprouts, 19.95

Pan Seared Tournedos of Filet Mignon

truffled savoy cabbage, herbed bread crumbs, pickled shaved root vegetables 28.95

Steak Frites

grilled hanger steak, thyme fries, bordeaux sauce & a side of béarnaise 22.95

HOUSE SPECIALTIES

Popcorn of the Moment

chef's daily selection 4.95

Moules Frites

steamed mussels, thyme fries
choice of white wine, tomatoes & shallots
~or~ french curry 14.95

Hanger Steak Salad

hanger steak, grilled romaine, pickled onion, feta cheese, sun-dried tomatoes, smoked bacon, white balsamic vinaigrette 16.50

Croque Monsieur

currant's crunchy ham & cheese
french bread, country ham,
béchamel sauce, gruyere 11.50

Calamari Provencal

spicy tomato, capers, onions, kalamata olives
*(choose your heat 1 thru 10) 11.50

THE GRAZING BOARD

3 items for \$14 / 4 items for \$17 / 5 items for \$21

Burrata (Italy), Manchego (Spain), English Derby with port wine (England), shaved prosciutto, duck fat fried Marchini almonds, marinated olives, grilled marinated artichokes (includes country bread and Spanish olive oil)

BURGERS

Brasserie Burger

caramelized onion, gruyère & thyme fries 12.95

Foie Gras Burger

sauteed wild mushrooms, gorgonzola & thyme fries 19.95

Turkey Burger

avocado, tomato, seasonal sprouts, chipotle aioli & thyme fries 11.95

Bison Burger

spicy bacon jam, Wisconsin yellow cheddar, onion confit & thyme fries 14.95

SIDES

Thyme Fries 4.95

Classic Mac & Cheese 8.95

Grilled Asparagus 7.95

Wilted Greens 5.95

Fiery Brussels Sprouts 6.95