



HINTERLAND

ERIE STREET GASTROPUB

BAR MENU

BAR POPCORN* 5

NUTRITIONAL YEAST | TOGRARASHI

YUCA FRIES* 6

ROSEMARY | GARLIC | CHILI AIOLI

BEER STEAMED MUSSELS 10

HINTERLAND PILSNER | BACON LARDONS | SHALLOT & GARLIC | GRILLED BAGUETTE

GRILLED PORK RIBS* 10

HALF RACK PORK RIBS | HOISIN GLAZE | GRILLED SQUASH AND LEEKS

FRIED CHICKEN 12

DEEP FRIED LEG AND THIGH | RED HOT BUTTER SAUCE | B&B PICKLES | FRIES

HINTERLAND BURGER 15

TWO 1/4 LB BRISKET PATTIES | B&B PICKLES | ONION | AMERICAN CHEESE | FRIES

ARTISANAL CHEESE BOARD* 15

CHEF'S SELECTION OF 4 LOCAL ARTISAN CHEESES | PRESERVES | FRUITS | NUTS

ARTISANAL CHARCUTERIE BOARD* 15

CHEF'S SELECTION OF 4 LOCAL ARTISAN MEATS | OLIVES | MUSTARD | PICKLES

DESSERTS | 9

LEMON SPONGE CAKE

strawberry coulis | lemon sorbet | vermouth strawberries | streusel |
crème fraîche ice cream | lime zest

CHOCOLATE POTTED CAKE

chocolate cremeux | hazelnuts | caramel sauce

BAKED APPLE TARTE TATIN

topped with bourbon vanilla cream

MEYER LEMON SORBET*

fermented berries | lime zest



HINTERLAND

ERIE STREET GASTROPUB

APPETIZERS

OYSTERS* 15

SERVED WITH MIGNONETTE AND LEMON

PERSIAN GREEN DIP* 8

GRILLED FLAT BREAD | GARLIC CONFIT | ARUGULA | DUKKON | ONION BLOSSOMS

MIXED GREENS SALAD* 9

MESCLUN GREENS | BABY ROMAINE | RADISH | GREEN GODDESS DRESSING | WILD FIRE BLUE CHEESE

ASPARAGUS SALAD* 11

MINT PESTO | BREADCRUMB | RADISH | PROSCIUTTO | BOILED EGG | SHEEP'S CHEESE

GNOCCHI 15

MASCARPONE GNOCCHI | DUCK LEG RAGU | PEA SHOOTS | PISTACHIO | GREMOLATA

BRAISED SHORT RIBS* 14

ROASTED ROMANESCO | GREEN TOMATOES | ROMESCO SAUCE | SHAVED PARMESAN

WOOD-FIRE GRILLED OCTOPUS* 16

SPANISH OCTOPUS | CHORIZO | COUS-COUS | GORDAL OLIVES | GUAJILLO CHILE BROTH | PEI MUSSELS

ENTREES

WOOD-FIRE GRILLED WHOLE TROUT* 26

CAULIFLOWER TABOULI SALAD | SAFFRON MARINATED MUSHROOMS | TZATZIKI SAUCE | CALABRIAN CHILI OIL

WOOD-FIRE GRILLED COBIA* 28

CARROT PUREE | GREEN BEANS | FRESNO FLUI-GEL | ROASTED ONION JUS

SEARED SEA SCALLOPS* 34

GREEN CURRY BISQUE | SMOKED PEI MUSSELS | THAI TIGER SALAD | PICKLED CHILI

PAN ROASTED AMISH CHICKEN BREAST* 21

GRILLED ESCAROLE | PARMESAN BRODO | ROASTED OYSTER MUSHROOMS | CONFIT POTATOES | ARTICHOKE

WOOD-FIRE GRILLED COULOTTE STEAK* 32

USDA PRIME BEEF | YUCA FRIES | ROSEMARY | CHIMI-CHURRI | MOLE

WOOD-FIRE GRILLED LAMB T-BONES (2)* 38

POLENTA | GLAZED BABY BOK CHOY | PEARL ONIONS | SNAP PEA SALAD

CHEFS: MATT KERLEY | HAYDEN DREWS