



J. Paul's Wine Bar

Cheese and Charcuterie house-made pickles, jams, preserves, baguette Pick 4/16

Prosciutto di Parma, Italy

Jamon Iberico, Spain

Bolzano Finocchiona, Wisconsin

Lardo Iberico, Spain

Palacios Chorizo, Spain

Fabrique Delices Duck Salami, California

House-made Chicken Liver Mousse

Aged Manchego, Spain sheep

Saint-Andre, France cow

Evergreen Lane Farm, MI goat

Monte Enebro, Spain goat

Point Reyes Original Blue, CA cow

Parmigiano-Reggiano, Italy cow

Cyprus Grove Truffle Tremor, CA goat

Small Plates

Salt Cod Fritters deviled egg mayo 8

Pickled Walleye Salad watercress, radish, wheat berry, lemon vinaigrette 9

Ahi Tuna Poke + Oysters mignonette, ponzu MP

Marcona Almonds and Spanish Olives cuquillo, gordal, manzanilla 6

Local Asparagus pickled, grilled and raw, crispy prosciutto, soft egg 9

Artichoke Barigoule mirepoix, white wine, arbequina olive oil, rouille, toast 10

Vertical Paradise Greens reggiano, caramelized anchovy vinaigrette 9

Radish cultured butter, sea salt, watercress, toast 6

Large Plates

Seared Walleye white beans, preserved lemon, braised greens. 20

Roasted Chicken local breast, spring salad, roasted fingerling potato 18

Sirloin pepperonata, tempura mushroom, local asparagus, house-made steak sauce 24

Lamb Epicure shell peas, roasted fingerling potato, braising jus 24

Pork Belly Thai BBQ, rice noodle, local mushroom, pho broth 20

House-made Tagliatelle morels, local asparagus, ramp leaves 21

Dessert

Chocolate Cheese Cake salted pretzel, chantilly 8

Creme Brulee Trio 8

Fresh Berry Compote whipped creme fraiche, candy powder 7

Espresso Gelato 6

Pomegranate-Champagne Sorbet 6