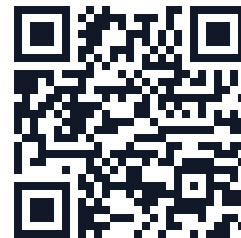


Pops for Champagne

[View online menu](#)

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SMALL PLATES 6

Beef Tartar	\$18.00
pistachio fried ice cream, sunchoke-sesame relish, chili oil	
Ahi Tuna Tartar	\$19.00
black tobikko caviar, chive-daikon aalad, avocado, ponzu, miso-mustard, togarashi wontons	
Ruby Red Trout	\$14.00
potato chip crust, pear peurre blanc, rutabaga, cabernet syrup	
Scottish Smoked Salmon	\$10.00
preserved lime vinaigrette, fried capers, petite pea shoots, celery	
Clam Chowder Risotto	\$12.00
Bibb Lettuce	\$10.00
salt-roasted carrots & beets, mint-buttermilk dressing, pickled radishes, bruléed kumquats	

SNACKS 5

Frites Garlic	\$6.00
garlic-truffle-brown butter, ketchup, parmesan mayo	
Tempura Wisconsin Cheese Curds	\$8.00
harissa romesco, ranch	
Vegetable Contorni	\$8.00
marinated olives, artichokes, sweet & zesty chiles	
Chilled Edamame	\$4.00
smoked black pepper, sesame oil powder	
Honey Roasted Macadamia Nuts	\$6.00
chipotle, lime	

SHARE PLATES 5

Black Tiger Shrimp	\$16.00
togarashi tempura, salt & pepper-lime vinaigrette, amaranth	
Duck Confit	\$16.00
chili-rice wine syrup, celery, charred scallions, crispy skin, puffed sesame rice crackers	

Mussels	\$12.00
caramelized shallots, thyme, garlic chips, toasted baguette	
Oysters Rockefeller	\$14.00
jalapeno aioli, baby spinach	
Escargot En Brioche	\$10.00
lemon-truffled greens, fines herbes butter	

RAW BAR 3

Oysters	AVAILABLE OPTIONS
lemon, house hot sauce, horseradish, apple mignonette	Three For: \$9.00
	Half Dozen For: \$15.00
	Dozen For: \$25.00
King Crab Legs	AVAILABLE OPTIONS
orange-yuzu drawn butter, wasabi cocktail sauce	Quarter Pound: \$18.00
	Half Pound: \$32.00
Black River Osetra Caviar	AVAILABLE OPTIONS
traditional and seasonal accompaniments	Siberian: \$85.00
	Russian: \$120.00

CHEESE 9

Prairie Breeze Cheddar	\$6.00
Ludwig Farmstead Kickapoo	\$7.00
Reny Picot Gouda	\$5.00
Shepards Way Hidden Falls	\$6.00
Pecorino Grand Cru	\$7.00
4 Year Aged Holland Gouda	\$6.00
Montchevré Honey Goat	\$5.00
Shafts Farm Blue	\$6.00
Explorateur Triple Crème	\$6.00

CHARCUTERIE 9

Speck	\$7.00
Finochietta	\$6.00
Sopressata	\$8.00

Lomo	\$8.00
Smoked Mustard Salami	\$6.00
Pork & Duck Rillettes	\$6.00
Lamb & Beef Merguez Terrine	\$6.00
Side Of Cornichons & House-dill Pickles	\$3.00
Cheese & Charcuterie Board	\$32.00
pick any 6 from either category	

DESSERTS 4

Milk Chocolate Tart	\$8.00
raspberry pudding, peanut butter toffee	
Torched Blueberry Marshmallow Ice Cream	\$7.00
popped rice and house granola, sweet basil coulis	
Carrot Cake Ice Cream Sandwich	\$8.00
pomegranate caramel sauce, butterscotch cashews	
Dessert Trio	\$18.00
a sampling of the three in-house desserts above	