



Frogs Leap Public House

Chef's Menu 7.28.22

5 Course Menu \$74 add Wine Pairings (4) \$36.

This is the only menu available at this time, many of these dishes are available a la carte, at the bar only. We do plan to return to our traditional menu format when we have enough staff. This is the only format that currently works for the staff we do have, if it is not to your taste, the menu will change often and we ask for your understanding and patience while we work towards returning to our original format.

We do hope to offer this style menu in addition to our full menu on weekends in the future. As we add staff we will add menu diversity as possible. Thank You

5 Course Chef's Menu

optional chef's wine selections

Baby Burrata & Heirloom Tomato Gazpacho

Fresh Basil Sorbet/Theros Olive Oil/Summer Things/Balsamic Reduction/Focaccia Crouton
Croix de Peyrassol, '20, IGP Méditerranée

Malaysian Seared Yellowfin Tuna

Forbidden Black Rice/Sambal Matah*/Coconut-Gochujang Broth/Toasted Sesame Powder/Sesame Seaweeds/Pickled Ginger & Fennel
E. Lois, Gruner Veltliner, '19, Austria

Zarzuela de Mariscos & Pescado

Yellow Edge Grouper/Sea Scallops/Jumbo Shrimp/Saffron Poached Potato/Rouille Aioli/Arugula/Fennel Confit/Preserved Lemon
J.Drouhin, Mâcon-Villages, '20, France

Smoked Wood Grilled Berkshire Pork Chop & Candied Bacon

Sweet Potato Fritter/Local Peach Pepper Jelly/Braised Local Collards/Smoked White Pimiento Cheese/Pickled Green Tomato
Requiem, Cabernet Sauvignon, '19, WA

Dark Chocolate Cheesecake Brownie

Luxardo Cherries/Cheesecake Whip/Vanilla Anglaise/Graham Crouton
or

Brown Butter Crepe & Local Peaches

Vanilla Cheesecake Whip/Peach Ginger Jam/Lavender Blackberry Sauce/Chocolate Mint/Brown Butter Powder

The FLPH coffee blend was created by chef Kaighn, is roasted in Frog Level by Panacea and is included with your dessert. Thank You

Additional Course

Torchon Au Foie Gras

Sauterne Wine Marinated Hudson Valley Foie Gras/Apricot, Ginger & Pink Peppercorn Chutney/Toasted Herb Focaccia
Chateau St. Vincent, Sauternes '15
Surcharge 22.01

Available Substitutions

Carolina Moon Soft Ripened Jersey Cow Milk Cheese

Killer Bees Sourwood Honey/Green Apple Pickles/Focaccia Toast/Beet/Walnut
Raats, Chenin Blanc, '20, South Africa

Smoked Pork Belly Confit "BAT"

Toasted Focaccia/Heirloom Tomato/Baby Arugula/Fresh Aioli/Olive Oil Powder/Balsamic Reduction/Pickled Ramps
Inama, Soave Classico, '20, Italy

If you find a course that is not a good fit for you, you may replace it with one of these dishes to complete your experience. Yes, you may use both replacement options.. Thank You

Menu is subject to change at any time.