

# CHAPMAN'S

*eatmarket*

## Appetizers

<b>General Tso's Cauliflower (Vegan, GF, DF, NF*)</b> <i>with peanuts, sesame seeds and serrano chilis</i>	\$12
<b>Brussels Sprouts and Burnt Ends (GF*, NF, Vegan*)</b> <i>roasted brussels with brussels kraut, brisket burnt ends, horseradish dressing and crisp apples</i>	\$13
<b>Blistered Shishito Peppers (GF, NF, Veg)</b> <i>with tzatziki, feta and fennel pollen</i>	\$12
<b>Kaarage-Style Wings (GF, DF, NF)</b> <i>with spicy gochujang glaze, sesame and scallion</i>	\$13
<b>The Mini Wedge (GF, NF, DF*)</b> <i>with tomato, bacon, herby ranch, radish and soft-boiled egg</i>	\$9

## Entrées

<b>Sprouted Grain and Veggie Salad (Vegan, DF, NF, GF*)</b> <i>with sunflower pistou &amp; creamy lemon dressing</i>	\$17
<b>Fettuccine alla Tomato and Eggplant (Veg)</b> <i>with pesto, house-made ricotta and parmesan</i>	\$17
<b>Radiatori alla Amatriciana (NF)</b> <i>with smoky bacon, chile flake, tomato and fiore dolce cheese</i>	\$18
<b>Cơm Tấm (GF*, NF, DF*)</b> <i>lemongrass &amp; ginger-glazed pork shoulder over broken rice, chile cucumbers and pickled carrots</i>	\$18
<b>Shallot Butter-Roasted Catfish (NF)</b> <i>with spätzle, tomato/parm brodo and butter-poached turnips</i>	\$27
<b>Chicken &amp; Shrimp Khao Soi - Chiang Mai Style (DF, NF*)</b> <i>yellow curry with fava leaves, herbs, banana, chiles, peanuts, fresh and crispy noodles</i>	\$21
<b>Pastrami and Beef Fat Fries (GF, NF)</b> <i>with a horseradish cream sauce and fresh relish</i>	\$28
<b>Braised Lamb Shoulder (GF, NF)</b> <i>with guinea flint grits, roasted poblano peppers and mushroom conserva</i>	\$25

## Sides for the Table

<b>Smashed Cucumbers (Vegan, DF, NF)</b> <i>marinated in rice wine vinegar, sesame and white shoyu</i>	\$6
<b>French Fries (GF, NF)</b> <i>fried in beef fat and clarified butter</i>	\$5
add ranch	\$1
add smoked crème fraîche and white sturgeon caviar	\$30
<b>Wrinkled Green Beans (Vegan, DF, GF)</b> <i>tossed with a sauce of sweet soy, garlic and furikake</i>	\$6

## Dessert Menu

<b>Maple Hazelnut Budino (GF, DF*)</b> <i>with Abuelita chocolate and sea salt</i>	\$8
<b>Black Forest Cake</b> <i>with amaretto cherries and chocolate icing</i>	\$12
<b>Tasting of Ice Creams &amp; Sorbet (or \$3/scoop)</b>	\$8
• German Village Chocolate Cake	
• Sesame "PB&J" (NF, GF*)	
• Apple Sorbet - (NF, GF, DF, Vegan)	

## House-Made Ice Creams

**by the Pint, To Enjoy at Home - \$10ea**

- German Village Choc. Cake with Pecans & Coconut
- Sesame "PB&J" (NF, GF)
- Appalachian Elvis - Pawpaw, Bacon, Peanuts (GF)
- Lime Daddy - Lime Leaf and Marshmallow (NF)
- Orange, Lavender and Poppy Seed (NF, GF)
- Apple Sorbet (NF, GF, DG, Vegan)

Please tell your server if you have any dietary restrictions or allergies as not all ingredients are listed on the menu.