

BIN38DINNER

WINTER 2011

BAR SNACKS

Mixed Spiced Nuts 4

Wine Pairing: Basa Verdejo
Beer Pairing: Green Flash West Coast IPA

Fried Brussels Sprouts 5

Wine Pairing: Machherndl Gruner Veltliner
Beer Pairing: Houblon Chouffe Dobellen IPA

Warm Marinated Olives 5

Wine Pairing: Mercat Cava
Beer Pairing: Victory Prima Pils

Truffled Popcorn 4

Wine Pairing: Fisher 'Unity' Chardonnay
Beer Pairing: Sunner Kolsch

French Fries 5

Wine Pairing: Gosset Brut Champagne
Beer Pairing: Weihestaphaner Hefe Weissebier

SHARED

Pork Rilette 11

huckleberry and cipollini puree, crostini
Wine Pairing: Perterson Zinfandel
Beer Pairing: Affligem Blonde

Burrata 13

castelvetrano olive tapenade,
garlic puree, charred bread
Wine Pairing: Ceretto Arneis
Beer Pairing: Saison DuPont Farmhouse Ale

Medjool Dates 10

point Reyes blue, walnut
Wine Pairing: Ercavio Rose
Beer Pairing: St. Louis Kriek Lambic

Seasonal Flatbread 13

daily inspiration
Wine Pairing: Creta 'Roble' Tempranillo
Beer Pairing: Pauwel Kwak Strong Ale

SALUMI

3 for \$16 / 5 for \$24

violet mustard, smoked raisin puree,
pickled vegetables

cabernet salami

fennel, garlic, citrus

salumi de cacao

cocoa, cloves, smoke

speck ham

smoke, garlic, juniper

spicy coppa

cayenne, red peppercorns

mortadella

black pepper, myrtle berry, nutmeg

ARTISAN CHEESES

3 for \$16 / 5 for \$24

quince paste, spiced nuts,
seasonal fruit

yellow buck

triple creme cow's milk

beemster

semi-firm goat's milk

st. george

firm raw cow's milk

seahive

firm cow's milk

point Reyes blue

semi-soft cow's milk

Available at 5:30pm

STARTERS

Onion Soup 9

63° hen egg, escabeche mushrooms, bread crumbs, parmesan

Wine Pairing: Schlumberger Pinot Blanc
Beer Pairing: Affligem Blonde

Chicory Salad 11

caesar vinaigrette, white anchovy, shaved grana padano,
charred bread

Wine Pairing: Spy Valley Sauvignon Blanc
Beer Pairing: Russian River Supplication Wild Ale

Beet Salad 12

belgian endive, arugula, fried walnuts, blue cheese vinaigrette

Wine Pairing: Calera Viognier
Beer Pairing: Saison DuPont Farmhouse Ale

Cara Cara Orange & Fennel Salad 12

arugula, taggiasca olives, baked valbreso feta,
almonds, fried shallots

Wine Pairing: Tangent Grenache Blanc
Beer Pairing: Delerium Tremens

Crab & Leek Risotto 14/21

coriander, lemon, grana padano

Wine Pairing: Pala 'I Fiori' Vermentino
Beer Pairing: St. Feuillien Trippel

MAINS

Mary's Chicken Roulade 22

ricotta gnocchi, cipollini onions, artichokes,
wild mushrooms, truffle jus

Wine Pairing: Michele Chiarlo Barbera d'Asti
Beer Pairing: Poleeko Pale Ale

Grilled Country Pork Chop 22

salted pork & beans, broccoli rabe, bagna cauda

Wine Pairing: Freeman Pinot Noir
Beer Pairing: Theakston Old Peculier Ale

Diver Scallops 24

parsnip gratin, sunchokes, leeks,
american caviar, celery, hollandaise

Wine Pairing: Domaine des Baumard Sauvannieres
Beer Pairing: Affligem Blonde

Pappardelle & Short Ribs 23

root vegetables, taggiasca olives, goat cheese

Wine Pairing: Januik Meritage
Beer Pairing: Ayinger Celebrator Doppelbock

BIN Burger 14

pancetta, onion jam, smoked cheddar, arugula, cornichon, fries

Wine Pairing: JC Cellars 'Caldwell Vineyard' Syrah
Beer Pairing: Lagunitas Hop Stoopid Ale

DESSERTS

Butterscotch Pudding 6

whipped cream

Wine Pairing: StumpJump Sticky Chardonnay
Beer Pairing: St. Louis Kriek Lambic

Chocolate Torte 7

chocolate-walnut cookie, chocolate mousse,
salted caramel, dulce de leche ice cream

Wine Pairing: Chateau de Jau Grenache Noir Banyuls
Beer Pairing: Aventinus Weizen Bock

House-Made Ice Cream & Sorbets 6

yuzu, coconut, strawberry

Wine Pairing: Royal Tokaji 'Mad Cuvee'
Beer Pairing: Wandering Aengus 'Bloom' Cider

Abita Root Beer Float 6

coconut sherbet

Prosecco Float 6

strawberry sorbet

BIN 38 uses local, organic & sustainable ingredients whenever possible

BIN 38 proudly offers bread from Chestnut Bakery

18% gratuity will be added for parties of 6 or more

3% contribution to the San Francisco County Healthcare Initiative added to all checks

Outside dessert fee: \$2 per person