



AMELIA'S

## Amelia's Wood Fired Cuisine - October 16th, 2020

**House Made Sourdough** Herb Butter **5**

**Artisan Cheese Board** Selection of Local & Imported Cheeses

Caprino di Krebs, Lovera's Mike's Original, Sheep's Milk Toma, Prairie Bomb Toma, Lovera's Traditional Caciocavera-served with House-Made Focaccia, Dale & Daughter's Pickles, Kimchi Mustard  
3 Cheese Selection - **12** / 5 Cheese Selection - **20**

**Pigs Head Terrine** 413 Farm Pork, Cherry Mostarda, Celery Leaf, Grilled Bread **9**

**Wood Fired Empanadas** 413 Farm Pork, Lager, Sauerkraut, Pumpkin Honey Mustard **12**

**Fried Pickled Okra** Benne Seed, Smoked Tomato Aioli **9**

**Smoked Lamb Ribs** Cucumber Salad, Balsamic, Pomegranate **19**

**Hummus & Flatbread** Paprika, Iliada Olive Oil, Chimichurri, Fresh Horno Bread, Za'atar **10**

**Creamy Pumpkin Soup** Green Apple, Arugula, Pecan, Goat Cheese **13**

**Honey Glazed Butternut Squash \*GF** Pastrami Spice, Swiss Fondue, Herb Salad, Pickled Mustard Seed **13**

**Spanish Octopus \*GF** Red Bliss Potatoes, 413 Farm Pork Chorizo, Garlic Aioli, Popcorn Shoots **22**

**Ruby Red Beets \*GF** Goat Cheese, Pistachio, Parsley, Tomato Vinaigrette **11**

**Arugula & Blue Cheese Salad \*GF** Toasted Walnuts, Blue Cheese Dressing **8**

**Chopped Kale Salad \*GF** Herbs, Parmesan, Pine Nut, Lemon, Olive Oil, Black Pepper **9**

**Radicchio Caesar Salad** Pecorino, Fried Onion, Chive, Boguerones **11**

**Wood Fired Flatbread** *Your Choice Of:*

*-Ratatouille, Smoked Tomato, Mozzarella, Basil, Kalamata Vinaigrette **14***

*-Bechamel, Speck, Arugula, Lemon, Pecorino **16***

**Ricotta Gnocchi** Mushroom Brodo, Local Oyster Mushroom, Chanterelle Mushrooms, Pecorino, Black Pepper **26**

*~Add Burgundy Fall Truffle~ **20***

**Campfire Steelhead Trout \*GF** Succotash, Arugula, Chimichurri **30**

**Seafood Pozole Rojo \*GF** Sea Scallops, Shrimp, Blue Crab, Fried Tortilla, Radish, Cilantro, "Tajin" **38**

**Cornbread Stuffed Quail** Oyster Mushroom, Swiss Chard, Chive Mornay **28**

**Prairie Creek 12oz Pork Chop** BBQ Baked Black-Eyed Peas, Broccolini, Cashews, Ward Farms Watermelon BBQ Sauce **32**

**Tenderloin of Wild Texas Venison\*GF** Honey Glazed Pears, Chanterelle Mushrooms, Hunters Sauce, Burgundy Fall Truffle **48**

**Wood Grilled 8oz Tenderloin Steak\*GF** Brussel Sprouts, Potato, Shallot, Bordelaise **36**

*\*Consuming Raw or Uncooked Food Could Result in Food Borne Illness*



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## Dessert

### **~Coconut Lime Cake~ 9**

*Coconut Sponge Cake, Lime Cream,  
Raspberry Cremeux, Passion Fruit Sabayon*

### **~Rosemary Salted Caramel Cake~ 9**

*Sauteed Apples, Whipped Brown Sugar Anglaise*

### **~Peanut butter Chocolate Cake \*GF~ 10**

*Devil's Food Cake, Peanut Butter Mousse Buttercream  
Milk Chocolate Ganache, Peanut Brittle*

### **~Blueberry Cobbler~ 12**

*biscuit pastry, vanilla ice cream, cinnamon arlet cookie*

### **~4 oz Mason Jar of Big Dipper Creamery~ 6**

#### **Ice Cream**

*~Vanilla Bean~*

*~Cirque Coffee~*

*~Strawberry~*

#### **Sorbet**

*~Watermelon Lemonade~*

*~Blackberry~*

## After Dinner Sips

**Château Romieu-Lacoste Sauternes 2016 12**

**Dolce by Far Niente, 2013 32**

**Croft 10yr (*Tawny Port*) 13**

**Pierre Ferrand 1840 (*Cognac*) 10**

**Allen's Cold Brew Brandy 8**

**Lairds Applejack (*American Apple Brandy*) 9**

**Henriques & Henriques 10 yr (*Sercial Madeira*) 10**

**The Rare Wine Co Madeira (*Verdalho-Med Dry*) 20**



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## White Glass Selections

	<i>Glass / Bottle</i>
Sommariva, <b>Prosecco</b> , Brut, Italy, NV	10.5 / 42
Gaston Chiquet Brut Tradition, <b>Champagne</b> , France, NV	50 (½ bottle)
Dr. Konstantin Frank, <b>Riesling</b> , Semi-Dry, NY, 2017	10 / 40
Chateau de Trinqueddel, <b>Rosé</b> , Tavel, France, 2019	11 / 44
'Prisma', <b>Sauvignon Blanc</b> , Casablanca Valley, Chile, 2019	9 / 36
Domaine de L'Alliance, <b>Sauvignon Blanc</b> , Bordeaux, France, 2017	14 / 56
Riff, <b>Pinot Grigio</b> , Italy, 2018	10 / 40
Domaine Eden, <b>Chardonnay</b> , Santa Cruz, CA, 2016 (Elegant Oak)	15 / 60
Brown Estate, <b>Chardonnay</b> , Napa Valley, CA, 2018 (Bright Fruits)	11 / 44
Domaine Didier Raimbault, <b>Sancerre</b> , Loire Valley, France, 2018	35 (½ bottle)
Domaine Tempier, <b>Rosé</b> , Bandol, France, 2019	50 (½ bottle)

## Red Glass Selections

	<i>Glass / Bottle</i>
Failla, <b>Pinot Noir</b> , Willamette Valley, OR, 2018	16.5 / 66
Division Winemaking Company, 'UN', <b>Pinot Noir</b> , Willamette Valley, OR, 2018	12 / 48
Jean Foillard, <b>Beaujolais-Villages</b> , France, 2018	13.5 / 54
Vinos de Potrero, 'Reserva', <b>Malbec</b> , Mendoza, Argentina, 2018	11 / 44
Ferrer Bobet, <b>Priorat DOQ</b> , 'Vinyes Velles', Spain, 2014	10 / 40
Turley Old Vines, <b>Zinfandel</b> , CA, 2019	16 / 63
Oeno Wines, <b>Cabernet Sauvignon</b> , Sonoma County, CA, 2018	12.5 / 50
Clos du Val, 'Estate', <b>Cabernet Sauvignon</b> , Napa Valley, CA, 2015	18 / 72
Chateau Lamartine, Cahors, <b>Malbec</b> , France, 2018	30 (½ bottle)
Domaine Roger Perrin, <b>Châteauneuf-Du-Pape</b> , France, 2016	85 (½ bottle)



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## **Cocktails 12**

**Harvest Margarita** - *Tequila, Ginger, Orange, Lime, Mint*

**Nuestra Casa** - *Gin, Pear, Allspice, Lime, Tonic*

**Ancient Mariner** - *Rum, Lime, Grapefruit, Allspice, Mint, Bitters*

**Bootsy Collins** - *Vodka, Lillet Rouge, Lemon, Soda*

**Poblano Negroni** - *Mezcal, Dolin Rouge, Campari, Poblano*

**Spiced Paloma** - *Cinnamon-Clove Spiced Tequila, Grapefruit, Lime, Soda*

## **Beers**

Nine Band T-Town 'Stay Gold' Lager	5
Pilsner Urquell	5.5
Marshall Oktoberfest	6
Dead Armadillo 'Tulsa Flag' Blonde Ale	7
Dead Armadillo Amber Ale	7
Cabin Boys 'The Huntsman' IPA	7