



Satchel's on 6th

February 2019

Soup seasonal rotation 9

Duck Fat Fries parmesan • maldon sea salt 6

Brussel Sprouts Salad apple • fennel • “Caesar” dressing 10

Icy Blue Mussels onion soubise • crispy bacon 11

Salmon Board toast • capers • beet “hummus” • crème fraiche 15

Arctic Char cauliflower two ways-puree & fried • red quinoa & lentils • crispy bacon 27

Butcher's Steak marbled potatoes • crispy brussel sprouts • red wine sauce 29

Duck Confit pickled beet purée • grilled cabbage • beet relish • beet & pistachio “soil” 27

Ricotta Gnudi grilled baby leeks • garlic confit • charred onion puree 22

Lamb Bolognese house made goat cheese ravioli • rosemary ricotta 23

Satchel's Bar Burger smoked cheddar • house bbq sauce • house pickled jalapeño • maple bacon 15

Upcoming Events

2/10

Greek Dinner

2/17

Customer Appreciation