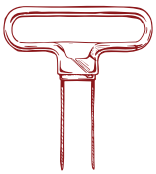
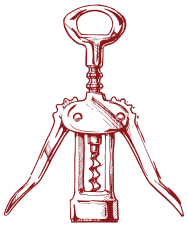
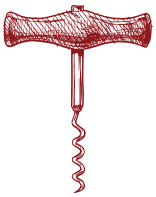
BIG TINY







Natural wine is the result of a philosophical choice to find the natural expression of the terroir.

Sparkling

Vibrant to Effervescent

	Gls	Btl
CHARDONNAY, *Domaine des Capriades Pieges a Filles Loire, France*		48
MACABEO, PARELLADA, *Azimut Cava Extra Brut Spain NV*	10	39
GRENACHE, *Brut Nature Rosé Papillon Henry Milan France 2015*		55
LAMBRUSCO RED, *Ferando Quarticello 2015*		55

Whites

Fresh to Aromatic

	Btl
GRUNER VELTLINER, *Schmelzer Austria 2015*	55
HONDARRABI ZURI, *Ulibarri Artzaiak Txacoli de Bizcaia Spain 2015*	48
SAUVIGNON BLANC, *Domaine Alexandre Bain Loire Valley France 2014*	65
ABILLO/SAUVIGNON BLANC, *Zerberos viento Zephyros Spain 2013*	60
GODELLO, *Bodegas Valdesil Valdeorras Galicia Spain 2014*	48
CHARDONNAY, *Chablis St. Claire J. Marc Brocard France 2015*	47
CHARDONNAY, *Statera Cellars Anderson Valeey California 2014*	70
CHARDONNAY, *Saint Bris Athénaïs Bourgogne France 2015*	62
CHARDONNAY CHABLIS, *Chateau de Béru Bourgogne France 2015*	60
CHARDONNAY, *Savigny Les Sancours Louis Chenu Bourgogne France 2015*	75
CORRICANTE/GRECANICO/DORATO/MINNELLA, *I Castodi Ante Sicily Italy 2014*	65
GRENACHE BLANC, *Mas Amiel Cote du Roussillon France 2015*	50
SYLVANER, *Hamelmal Dolde Jura Germany 2015*	45
RIESLING, *Barraw Vineyard Reserve NY USA 2015*	62
PALOMINO FINO, *Alba Viticultores Las Alegrias Ancestral 2015*	70
MENU-PINEAU, *Clos du Tue Boeuf Puzelat 2015*	60
CHARDONNAY/TOCAI/FLIULANO, *Radican Slatnik Croatia 2015*	75

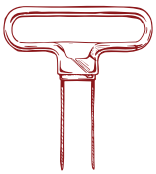
Cider

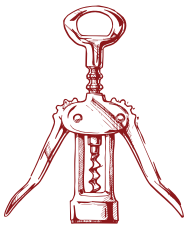
	Btl
CYRIL ZANGS METHODE CHAMPENOISE, *France 2015*	40
ASEKT DOLDE, *Germany 2014*	38

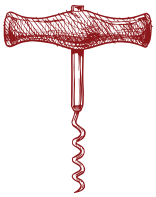
Rosé

	Gls	Btl
GRENACHE, *Rose Maris Coteau de Languedoc France 2016*	10	36

BIG TINY







Reds *Light to Full*

	Btl
GAMAY, *Chénas Beaujolais Grand Cru Dutraive France 2016*	60
PINOR NOIR, *Mercurey François De Nicolay Bourgogne France 2015*	70
MOSCATEL/NEGRA CANNENA/TEMPRANILLO, *Bichi Tecate Mexico 2016*	55
SANGIOVESE BLEND, *Ranchelle Millocchio Rosso Toscany Italy 2014*	50
TROUSSEAU, *Domaine Tissot. Arbois jura France 2015*	120
PINOT NOIR/POULSARD/TROUSSEAU, *Arbois DD Tissot Jura France 2016*	60
SANGIOVESE, *Priscus Toscana Italia 2015*	48
LISTAN-NEGRO, *Monje Tradicional Tenerife Canary Island Spain 2014*	45
JWEIGEHT, *Schmelzer Austria 2014*	60
CANAIOLO, *Toscana Podere Casaccia Italia 2015*	58
GRANACHA, *Zerberus Viento Zepheyros Spain 2014*	70
CARIGNAN, *Cap ô Sud Famille Du Traive Languedoc France 2015*	55
MOURVEDRE, *Dirty Rawdy Familiar California USA 2016*	65
CAB FRANC, *Olivier Cousin Pur Breton France 2015*	48
CAB FRANC, *Roc Cab Babass Anjou France*	60
GRENACHE, *Bodega Causon Mozuelo Spain 2016*	45
GRENACHE/SYRAH, *Rasteau Domaine De Beaurenard Rhone France 2015*	45
GRENACHE/SYRAH/CARIGNAN, *Charivari Côte Du Roussillon France 2016*	53
MOUVEDRE, *Chateau St. Anne Cote de Provence France 2012*	60
CAB FRANC, *Millefeuilles, Patrick Corbineau Loire 2016*	80

Sake

	Can	Gls	Btl
FUKUJU, *Junmai Ginjo, Hyogo*		10	
NAMA HARADA, *Junmai Ginjo, Yamaguchi*			80
NIGORI SHIRAGIKU, *(Unfiltered) Sake Okayama*			45
OYAJI, *Junmai Ginjo Tottori*	15		
NANBU BIJIN SHINPAKU, *Junmai Daiginjo*			60
AMABUKI HIMAWARI, *Junmai Ginjo, Kyushu*			55

Beer *Bottle 8*

LUG HAUTE SAVOIE FRANCE
Blanche or Rousse

BEER LOIRETTE BRASSERIE DE LA PIGEONNELLE
Blonde

BIG TINY

Bistro Français

Appetizers

OXTAIL TERRINE - *12*
Topped with Mole paste scoop, red wine simmered pear, with Brittany concassée, roast caper grandes

BIG TINY CURRY MUSSEL - *15*
Cream, curry, garlic, cumin, crushed red pepper, garlic country breadbread

SAKE BUTTER ESCARGOT - *12*
Caputo multigrain bread toasted

FILET MIGNON CARPACCIO - *13*
Breton salt, lime pith, Meyer Lemon, olive oil, topped with Arugula, Beaufort ribbon, Pickled onions, capers

SEA SCALLOPS CARPACCIO - *14*
Yuzu vinaigrette, orange segment, topped with Arugula, seaweed

PESTO BURRATA - *13*
Pine-nuts, house made pesto topped with Comte Chips, tomato accent

FOIE GRAS MOUSSE - *16*
Served with Caputo mixed toasts, Fennal apple concassée, McClure's Garlic & Dill pickles

ASPARAGUS GAZPACHO - *10*
Taragon, miny, thyme, chive, shallot, cilantro, agave rice vinegar topped with pine nuts

Les Tartines

STEAK TARTARE - *7*
Hand-cut rustic sirloin, Cognac, capers, fresh shallot, cornichon

3 MUSHROOM - *6*
Morrel, truffle, shitake, topped with thyme honey

LIME GARLIC-GOAT CHEESE - *8*
Caramelized fennel & shallots, topped with mozzarela brûlée

ROAST EGGPLANT CAVIAR - *7*
Garlic thyme herbs, shaved smoked salmon, topped with pine nut and topped with creme fraiche and salmon roe

TUNA TARTARE - *9*
Truffle soy sauce

Salad

HEIRLOOM TOMATO - *12*
Capers, shallot, chives, garlic, topped with green kale, achiote vinaigrette

OCTOPUS SALAD - *14*
Soy sauce, cucumber ribbon, truffle oil, spicy mango chutney, green kale, pine nut, pickled onion, flax seed, julienned celery root, brussel sprout, roast red pepper

LA NIÇOISE - *15*
Julienned snow peas, pickled cauliflower, cherry tomato, fingerling potato, spicy olives, boiled quail egg, pickled onion, marinated sushi tuna chunk, maize, topped with white Anchovy and roast red pepper

BABY GOLDEN BEET - *11*
Arugula, chive, shallot, raw almond, Dijon rice vinaigrette

#FrenchPizza

4 CHEESE PIZZA - *13*
Buffalo mozzarella, Raclette, fourme d'ambert, Beaufort - atop fennel onion with crushed pepper

BBQ CHORIZO - *12*
Huitlacoches and Oaxaca cheese, poblano pepper

LA CLASSIQUE - *11*
Roasted tomato, Buffalo Mozzarella, caramelized shallot, fennel, atop Glazed goat cheese

Sandwiches

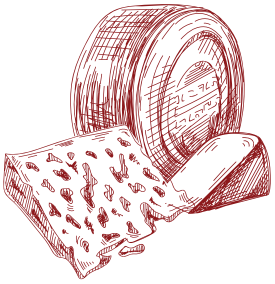
RACLETTE - *12*
Thyme honey & truffle oil touched Garlic rye bread, raclet & Beaufort polenta glazed crushed pepper cheese

LOBSTER ROLL - *18*
Spicy house-made coleslaw, Maine lobster, brioche roll

CASH ONLY

We offer a wide selection of gluten free dishes.Food prepared in these premises may come into contact with tree nuts, soy, eggs, fish, shelfish, milk, peanuts. Risks are associated with eating raw or undercooked foods.

BIG TINY



Bistro Français

Cheeses

All served with Caputo's multi-grain and French Country bread, house made-onion chutney, Brittany concassée, toasted almonds ***(nut allergy)***

ONE FOR *6* - THREE FOR *15* - FIVE FOR *20*

WABASH CANNONBALL
Pasteurized goat's milk, grass fed, animal rennet, Capriole in Greenville, IN

BREBIROUSSE D'ARGENTAL
Pasteurized sheep milk, microbial rennet, Fromi France S.A.R.L. in Lyons

FOURME D'AMBERT
Pasteurized cow milk, animal rennet, Milledome in France

CONTÉ
Cow milk, Franche-Conté, France

PRAIRIE BREEZE CHEDDAR
Pasteurized cow, grass fed, micobial rennet, milton Creamery in Iowa

KUNIK
Pasteurized cow & goat, microbial rennet, Nettle Meadow in NY

CHEESE OF THE DAY

Charcuterie

McClure's Garlic & Dill pickles, Dijon mayonnaise, with Caputo's multi-grain and French Country bread, house made-onion chutney, & Brittany compote, toasted almonds ***(nut allergy alert)***

THREE FOR *20* - FOUR FOR *25*

DELAWARE FIREBALL - *7*
Dry aged spicy salami wrapped in caul fat chili piment d'Esplette

BAYONNE HAM - *9*
Authentic French dry-cured ham

MOLE SALAMI - *7*
Pork from Salumi Artisan in Seattle WA

MADRANGE RUBAN BLEU HAM - *8*
Delicious ham from authentic French recipe

CHORIZO IBÉRICO - *7*
Authentic Spain mild

CHEF SELECTION'S CHARCUTERIE AND CHEESES - *29*

Main Course

BIG TINY CASSOULET - *18*
Cannellini beans (cooked with tomato, rosemary, thyme, garlic onions), duck confit, braised short rib, Merguez, pork belly chicharrones, topped with shallot confit, panco

ORGANIC CHICKEN BREAST - *20*
Maiz puree, fingerling potatos, whole almond, pickled baby zucchini, grained mustard jus

QUINOA RISOTTO - *14*
Seasonal vegetables & morel miushroom

FRENCH RAVIOLE DU ROYANS - *14*
Min french ravioli, choice of sake tomato-lemon sauce or garlic pesto, parmesan cheese

ROAST BRANZINO FILET - *20*
Parsnip puree, roasted baby carrot, provencal sauce

BLACK ANGUS MEATBALLS - *19*
Red wine rosemary sauce with shallots shiitake mushrooms Served with market vegetable purée

Dessert

CHOCOLATE MARQUISE - *10*
Passion pistachio sauce topped with whipped cream

CLASSIC VANILLA BEAN CRÈME BRULÉE - *9*

LEMON TART - *9*
Topped with Vanilla whipped cream and lime orange lemon segment, atop citron sirop

Chef Eliseo Gonzaga