

BAR

Soup

du jour - \$10

Olives

Fried Green Olives, Spicy Yogurt - \$5

Cheese and Charcuterie

Selection of Artisan Cheeses and Cured Meats, Pickled Vegetables,
House Made Mustards - \$18

Mediterranean

Hummus, Tapenade, Tomatoes, Pickled Onion, Grilled Flat Bread - \$14

Fondue

Brie and Blue Cheese, Grilled Flat Bread, Fresh Fruit - \$12

Pomme Frits

Heirloom Potatoes, Pecorino Romano - \$8

Crab

Tostaditas, Smoked Avocado Mousse, Pineapple Salsa - \$12

Baby Romaine

Caesar Vinaigrette, Crispy Prosciutto, Parmesan Crouton - \$12

Organic Baby Kale

Creamy Vegan Dressing, Sunflower Seeds, Smoked crispy corn - \$12

Chicken

Buttermilk Southern Fried, Wild Flower Honey, Whole
Grain Mustard BBQ - \$18

Ribs

Korean Style, Pickled Vegetables, House Siracha - \$14

Pasta

du Jour - \$Mkt

Hanger Steak

Heirloom Pomme Frits, Demi Glacé, Stilton butter - \$25

Beef Tenderloin Burger

Bacon Jam, Red Onion Relish, Bernaise, Gorgonzola, Arugula,
Toasted Ciabatta - \$18

Chicken

Marinated Breast, Walnut Basil Pesto, Heirloom Tomato, Fontina,
Romaine, Toasted Ciabatta - \$18

Wild Mushrooms

Red Bell Peppers, Walnut Basil Pesto, Romaine, Heirloom Tomato,
Toasted Ciabatta - \$14

Fish

Catch of The Day, Chips, Caper Remoulade - \$16

Our friends at the Health Department want you to know that eating raw or undercooked foods is a risk for food borne illnesses.

20% Gratuity is added to all parties of 6 or more.