BAR & LOUNGE

Assorted Curried Nuts **4.50**

Mason Jars

Duck Confit
9

Eggplant-Olive Tapenade
7

Marinated Market Vegetable **7**

Foie Gras Parfait **12**

Smoked Salmon and Potato Salad
11

Cocktail "Snacks"

Sliders
9

Shrimp Cocktail **14**

Oysters – Chive-Pink Pepper Mignonette
17

Wood Fired Calamari – Parsley, Chorizo, Confit Meyer Lemon
13

Parmesan Truffle Fries **10**

Pommes Frites – Parsley, Espelette
6

Salads

Summer Peach – Duck Confit, Garlic Crouton, Candied Walnuts, Sherry Vinaigrette
13

Mixed Green – Shaved Vegetable, Fines Herb Vinaigrette
9

Market Wedge – Cherry Tomato, Blue Cheese, Egg, Bacon Vinaigrette
9

Flat Breads

Mozzarella – Tomato, Basil
12

Rosemary – Garlic, Olive Oil
8

Four Cheese – Gorgonzola, Buffalo, Fontina, Tellagio, Thyme
14