

# BAR MENU

## APPETIZERS & ENTRÉES

<b>CAESAR SALAD</b> .....	13
gem lettuce, parmesan, white anchovy, black garlic vinaigrette	
<b>BACON &amp; ONION FLATBREAD</b> .....	13
caramelized onion, smoked bacon, crème fraiche, chopped herbs	
<b>HOUSE MADE CHARCUTERIE</b> .....	SM 19   LG 26
chef's charcuterie tasting of cold specialty meats, pickles & mustards, grilled country bread	
<b>ARTISANAL CHEESE BOARD</b> .....	SM 19   LG 26
chef's selection of three cheeses, seasonal fruit chutney, honey, toasted walnuts, grilled country bread	
<b>THE BURGER</b> .....	15
8oz. prime local beef, roasted tomatoes, lettuce, pickle, ny cheddar, hudson baby bourbon aioli, toasted brioche, bacon, house cut fries	
Add cast iron fried egg .....	2
<b>STEAK FRITES</b> .....	24
marinated hanger steak, house cut fries, HUDSON FOUR GRAIN BOURBON BEEF JUS	
<b>TRUFFLE MACARONI &amp; CHEESE</b> .....	9
béchamel, croûton, truffle oil, parsley	
<b>MASHED POTATO GRATIN</b> .....	8
parsley, onion	



## SMALL BITES

<b>FENNEL &amp; CITRUS MARINATED OLIVES</b> .....	7
<b>HOUSE MADE KETTLE CHIPS</b> .....	4
<b>ASSORTED SMOKED &amp; SALTED NUTS</b> .....	4
<b>PICKLED VEGETABLES WITH FRISÉE &amp; HERBS</b> .....	5
<b>GOAT CHEESE IN OLIVE OIL PARSLEY &amp; PEPPERCORNS</b> .....	7
<b>HOUSE CUT FRIES KETCHUP &amp; GARLIC AIOLI</b> .....	6