

BAR MENU

APPETIZERS & ENTRÉES

BABY GEM CAESAR SALAD	13
torn croutons, grated parmesan, white anchovies, black garlic vinaigrette	
BACON & ONION FLATBREAD	13
caramelized onion, smoked bacon, parmesan, fine herbs	
HOUSE MADE CHARCUTERIE	SM 19 LG 26
chef's charcuterie tasting of cold specialty meats, pickles & mustards, grilled country bread	
ARTISANAL CHEESE BOARD	SM 19 LG 26
chef's selection of three cheeses, seasonal fruit chutney, honey, toasted walnuts, grilled country bread	
THE BURGER	15
8 oz prime local beef, roasted tomatoes, lettuce, pickle, cheddar, bacon, & aioli on toasted brioche	
add cast iron fried egg	2
STEAK FRITES	24
marinated hanger steak, house cut fries, hudson four grain bourbon beef jus	
add cast iron fried egg	2
TRUFFLE MACARONI & CHEESE	9
béchamel, croûton, truffle oil, parsley	
NICOISE CRUSHED POTATO	8
olive oil	



SMALL BITES

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