

Pre-Happy Hour Menu
2:30 to 4:00 p.m. only

Soup of the Day 5

Mesclun Salad *local mesclun greens,
goat cheese, dates, fried shallots,
herb vinaigrette 6*

Pistachio Olive Tapenade
with grilled flat bread 6

French Fries or Garlic Fries 6

Sweet Potato Fries *with
habanero mustard 6*

Fig and Blue Cheese Flatbread
with caramelized onion 6

Cauliflower Bites *crispy panko
beer battered cauliflower, dill aioli 8*

Fuji Apple Salad *Little Gems romaine
lettuce, Fuji apples, candied walnut crumble,
dried cranberries, blue cheese, Dijon apple
cider dressing 7/11*

Artichoke and Spinach Fondue *with
goat cheese, served with grilled flat bread 9*

Smoked Sturgeon Rillettes *with
caraway flatbread and gherkins 11*

Hamburger provençal *½ lb. Angus beef,
caramelized onions, house-made bun
served with hand-cut fries 14*

Artisan Cheese Plate *with mixed olives,
fresh seasonal fruit, crostinis 15*