

Bar Menu

\$6

Soup of the Day

Pistachio Olive Tapenade
grilled flatbread

Fig and Blue Cheese Flatbread
caramelized onions, arugula, balsamic

\$8

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

Risotto *spring peas and asparagus,
mascarpone, parmesan, chimichurri*

Blistered Shishito Peppers
Togarashi spice, sesame aioli

\$9

Artichoke and Spinach Fondue
parmesan cheese, grilled flatbread

Fried Calamari *preserved lemon aioli*

Brochette and Caesar Salad *bistro filet
brochette, Caesar salad, pistou*

Happy Hour
4:00 to 7:00 p.m.
(25% off all drinks)

Bar Menu

From 4:00 pm to Close

Olives 3

Escargots *Burgundy snails,
garlic herb butter, crostini 10*

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

Chicken and Artichoke Flatbread
pistachio pesto, goat cheese 9

Duck Confit Crêpes *duck leg confit,
watercress, goat cheese, cranberry
port reduction 11*

Smoked Sturgeon Rillettes *house-smoked
sturgeon, pickled mustard seeds,
caraway flatbread 11*

Pan Seared Foie Gras *pork belly, water-
cress, kumquat marmalade, crostini 18*

Chef's Sliders (2) *3 oz. grass fed beef,
fennel chutney, blue cheese, spicy aioli,
house-made buns 12*

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

Artisan Cheese Plate *assorted
cheeses, marinated olives,
dried fruit, crostini 15*

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