

## Bar Menu

**Marinated Olives** **GF****V**✓ 3

**House Salad** **GF****V**✓ organic baby greens,  
cucumber and cherry tomatoes,  
herb vinaigrette 7

**Soup of the Day** 6/8

**French Fries or Garlic Fries** **GF****V** 6

**Sweet Potato Fries** **GF****V**  
with habanero mustard 6

**French Onion Soup** **V** 9

**Pistachio Olive Tapenade** **V**✓  
with flatbread 9

**Local Fried Green Tomatoes** with  
habanero remoulade 10

**Summer Peach Flatbread** **V**  
goat cheese and ricotta, peaches, fire roasted  
corn, fresh basil, arugula, flatbread 10

**Cauliflower Bites** **V** crispy panko  
beer-battered cauliflower, caper dill aioli 11  
(hot wing sauce, add \$1)

**Artichoke and Spinach Fondue** **V**  
with goat cheese, flatbread 11

**Potato Gnocchi** **V** forest mushrooms,  
cream, truffle essence, parmesan, balsamic 12

**Escargots** burgundy snails, garlic  
herb butter, crostini 13

**GF** = Gluten-Free      **V** = Vegetarian      ✓ = Vegan

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

## Bar Menu

From 4:00 pm to Close

**Baby Octopus and Chorizo** crispy baby  
octopus with chorizo, marbled potatoes,  
chorizo oil, preserved lemon aioli 14

**Wedge Salad** fresh cut wedge of iceberg  
lettuce, blue cheese dressing, blue cheese  
crumble, pancetta, cherry tomatoes, grilled  
red onions and rye dust 9/13

**Brochette and Caesar Salad** bistro filet  
brochette, Caesar salad, pistou 11

**Lamb Sliders** fire roasted tomatoes, baby kale,  
goat cheese and tzatziki 15

**The Cadillac Sliders (2)** coffee-crusting grass  
fed beef with bourbon brown  
sugar sauce, blue cheese, Gruyère  
and crispy onions 13

**Crispy Smashed Potatoes** **V****GF** marble  
potatoes fried and tossed in truffle essence, fresh  
grated parmigiano reggiano,  
duck fat and parsley 12

**Hamburger provençal** ½ lb. Angus beef,  
caramelized onions, house-made bun  
served with hand-cut fries 17

**Meat & Cheese Board** prosciutto, salami,  
chorizo, grilled grapes, brie, goat cheese and  
seasonal cheese, nuts, mixed olives  
and flatbread 25

**Lobster and Rock Shrimp Ceviche** **GF**  
lobster and rock shrimp cooked in citrus with  
heirloom tomatoes, red onion, cucumber,  
jalapeno and citrus segments served  
with tostadas, salsa verde, radish  
and cilantro 18

~ Consuming raw or uncooked foods may be a health risk ~

\*06-17-19