



New Signature Offerings

Marinated Olives **GF** **V** 3

Clam Chowder 6/8

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

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

Pistachio Olive Tapenade **V**
with flatbread 9

Cauliflower Bites **V** *crispy panko
beer-battered cauliflower, caper dill aioli* 10
(hot wing sauce, add \$1)

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

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

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

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

OVER FOR OTHER FAVORITES~~~~▶

Beef Tips **GF** *blackened tenderloin beef tips,
forest mushrooms, blue cheese and
champagne béarnaise sauce* 15

Korean Beef Sliders *Korean BBQ shredded
beef, hoison aioli, house-made kimchi, green
onion and sesame seeds* 13

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

Sausage Board *chorizo, chicken-apple-
cranberry and seasonal sausage, with whole
grain mustard, pepperdoux (pickled red
pepper), and house-pickled bread and
butter tomatillos* 18

Spiced Nuts **GF** **V** *mixed medley of
cashews, almonds, pecans, walnuts
and pistachios* 6

DESSERTS

Crème Brûlée *traditional French
vanilla bean custard* 8

Gâteau au chocolat *flourless
chocolate decadence cake served
over raspberry coulis* 8

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