



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*

Heirloom Tomato Flatbread *fresh mozzarella,
basil, garlic, balsamic 7*

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*

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*

Foie Gras Torchon *house-cured pâté,
kumquat marmalade, watercress, crostini 18*

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