

Bar Menu

Marinated Olives 3

Soup of the Day 5/7

French Onion Soup 8

Pistachio Olive Tapenade
grilled flatbread 6

Fig and Blue Cheese Flatbread
arugula, balsamic 7

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

Potato Gnocchi *forest mushrooms,*
cream, truffle essence, parmesan, balsamic 11

Black Garlic Fettuccini *butternut squash,*
brown butter sage, piperade, pistou 9

Artichoke and Spinach Fondue
parmesan cheese, grilled flatbread 9

Jumbo Coconut Prawns *lime chutney* 14

Brochette and Caesar Salad *bistro filet*
brochette, Caesar salad, pistou 9

Spiced Brussels Sprouts *toasted cashews,*
Medjool dates, chili spice, bacon 9

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

Stuffed Mushrooms *Italian*
sausage, panko, balsamic 9

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

Bar Menu

From 4:00 pm to Close

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

Golden Beet & Mache Salad *gorgonzola*
candied almonds, pomegranate vinaigrette 10

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

Salmon Sliders (2) *feta cheese, sprouts, red*
onion, tomato, cucumber, caper aioli 14

Hamburger provençal *½ lb. Angus beef,*
caramelized onions, house-made bun
served with hand-cut fries 15

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

Braised Beef Cheeks *polenta, goat*
cheese, roasted peppers, pan jus 11

Lobster & Shrimp Risotto *parmesan*
preserved lemons, basil oil 15

Crab Cake *Mache, shaved fennel,*
orange segments, habanero-citrus
remoulade 13

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

*10-03-17