

Bar Menu

Available Daily From 4:00 pm to Close

Hamburger Provençal ½ lb. Angus beef patty with caramelized onions, lettuce, tomato, pickle and cheese, on a house-made bun, with hand-cut fries 19

Marinated Olives GF V ✓ 3

Pistachio Olive Tapenade V ✓
with flatbread 9

Soup of the Day 6/8
French Onion Soup 11

French Fries or Sweet Potato Fries GF V 6
(Garlic Fries - add 2)

Cauliflower Bites V *crispy panko beer-battered cauliflower, caper dill aioli and hot sauce* 15

Smoked Paprika and Three Cheese Fondue Dip V *spicy spinach and artichoke fondue with grilled flatbread* 13

Classic Sliders (2) *Angus beef, caramelized onions, house-made buns* 15

Salmon Sliders (2) *fresh, grilled salmon, caper and dill aioli, pickled onions, lettuce and tomato on house-made slider buns* 26

Escargots *Burgundy snails, garlic herb butter, crostini* 14

Pork Tacos GF *slow-roasted pork carnitas served on corn tortillas with pineapple pico* 12

Chicken Tenders *country-fried, tossed with chipotle BBQ sauce or red hot sauce, with house-made French fries* 12
(sub Garlic Fries for \$2)

GF = Gluten-Free V = Vegetarian ✓ = Vegan
~ Consuming raw or uncooked foods may be a health risk ~

*10/13/2023

Please see reverse side for the \$8 Happy Hour Menu



\$8 Happy Hour Menu

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

Cordon Bleu Croquettes

creamy croquettes of melty Gruyère cheese and tender chunks of ham, wrapped in chicken then lightly breaded and fried crispy

Fried Torpedo Shrimp

crispy fried prawns in light tempura batter served with sweet honey lime sauce

Chicken Tenders

country-fried, tossed with Chipotle BBQ sauce or red hot sauce, with house-made French fries (add Garlic Fries for \$2)

Sun-Dried Tomato Hummus V

with cucumbers and carrots, or house-made flat bread

Caprese Pizza V

fresh mozzarella, cherry tomatoes, fresh basil, house-made marinara sauce on house-made flat bread, finished with balsamic glaze

Crab Cake

house-made crab cake over a bed of fried kale and pickled fruit, topped with a sautéed shrimp and beurre blanc

Pork Tacos GF

slow-roasted pork carnitas served with corn tortillas and pineapple pico

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