

BAR SNACKS AND STARTERS

**Pork Fat Edamame** 5  
CAYENNE PEPPER, SEA SALT

**Hand-Cut French Fries** 5  
HOUSEMADE, CUT FRESH DAILY

**Sautéed French String Beans** 9  
EXTRA-VIRGIN OLIVE OIL, GARLIC, SLICED ALMONDS

**Asparagus with Morel Mushrooms** 11  
STEAMED ASPARAGUS, MORELS COOKED IN CREAM,  
ASPARAGUS JUS

**Heirloom Tomato Salad** 11  
ORGANIC TOMATOES, YELLOW WATERMELON, BASIL SEEDS,  
PARMESAN CRISP, DRIZZLED W/ EVO AND BALSAMIC VINEGAR

**Quinoa Spring Salad** 11  
WILD RICE, FRESH FRUIT, CHERRY TOMATO, TOASTED  
ALMONDS, GREEN ONIONS, HAZELNUT CIDER DRESSING

**Grilled Vegetable Salad** 11  
PORTOBELLO MUSHROOM, ARTICHOKE, SQUASH, EGGPLANT,  
FENNEL, BELL PEPPER, QUESO FRESCO, VINCOTTO SAUCE

**Coriander Crabcake** 13  
PANKO AND HERB-CRUSTED, PAPAYA CUCUMBER SALAD

**Chicken Liver Terrine** 11  
HOUSEMADE, SERVED WITH PICKLED BABY VEGETABLES

**Smoked Fish Plate** 15  
SCOTTISH SALMON, TROUT, WHITE FISH SALAD, PICKLED  
BABY VEGETABLES, GARLIC AIOLI, SOURDOUGH TOAST

**Pork Rillettes** 9  
PORK SHOULDER CONFIT, DUCK FAT AND HERBS,  
SERVED WITH TOASTED COUNTRY BREAD

**Grilled Lamb Skewers** 9  
SERVED WITH MINT ALMOND PESTO

**Seafood Sausage** 11  
CHUNKS OF LOBSTER, SCALLOP, SHRIMP, MONKFISH,  
WHITE WINE-BUTTER SAUCE, CHILI OIL

ARTISAN CHEESE PLATE

**Chef's Selection of Three Cheeses** 15  
PRESERVED WALNUT, QUINCE PASTE,  
CRANBERRY PECAN BREAD

PLATES

**Duck Confit Salad** 15  
SLOW COOKED DUCK LEG ON A BED OF BABY SPINACH,  
ARUGULA, FRISEE, PINE NUTS, FOIE GRAS BUTTER ON  
MINI-TOAST, PASSION FRUIT SEEDS/VINAIGRETTE

**Truffle Mac and Cheese** 11  
PARMEGIANO REGGIANO, WHITE CHEDDAR, FONTINA,  
TRUFFLES, PANKO, ROSEMARY AND THYME

**Crispy Mister Sandwich** 12  
POLISH HAM AND GRUYERE ON GRILLED BRIOCHE  
**CRISPY LADY** ADD FRIED QUAIL EGGS 1

**Serrano Chicken Sandwich** 12  
GRILLED CHICKEN BREAST, AVOCADO, PEPPERJACK, TOMATO,  
MESCLUN, SERRANO SAUCE, ON TOASTED MULTIGRAIN

**Chilled Pasta with Wild Mushrooms** 15  
BUCKWHEAT PASTA, ROASTED ORGANIC WILD MUSHROOMS,  
JULIENNE CUCUMBER, SOYBEAN PUREE, FRESH HERBS

**Gnocchi with Tiger Shrimp** 17  
HANDMADE GNOCCHI WITH HERBS AND PARMESAN,  
YELLOW TOMATO PUREE/ WITHOUT SHRIMP 13

**Cedar Plank Grilled Salmon** 19  
ORGANIC FISH, CAPER-CRUSTED, BROILED TOMATO,  
CRISPY ARTICHOKE, GRILLED MEYER LEMON

**Beef Cheek Sandwich** 13  
RED WINE-BRAISED CHEEK, HORSERADISH SAUCE, ARUGULA,  
ON TOASTED BAGUETTE

**Lamb Sliders (3)** 12  
MINT PECORINO SAUCE, CUCUMBER SALAD

**Kobe Sliders (3)** 15  
BACON, LETTUCE, TOMATO AND CHEDDAR CHEESE

**Hickory Short Rib Burger** 10  
BBQ ONIONS, LETTUCE, PICKLED BABY VEG, HICKORY SAUCE  
ADD CHEDDAR \$1 / BLUE \$2 / BACON 2 / FRIED EGG 1  
ADD FOIE GRAS 11 -- COME GET SOME!

**Kobe Burger** 16  
100% KOBE BEEF, LETTUCE, TOMATO, VIDALIA ONION,  
PICKLED BABY VEGETABLES, ON A BRIOCHE BUN  
ADD CHEDDAR 1 / BLUE 2 / BACON 2 / FRIED EGG 1  
ADD FOIE GRAS 11 -- BRING IT!