




Bar Menu

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

Marinated Olives   3

House Salad   organic baby greens, cucumber and cherry tomatoes, herb vinaigrette 8

Kale Caesar Salad kale, house-made croutons, house César dressing 8/13

Soup of the Day 6/8

French Fries or Garlic Fries   6




Sweet Potato Fries   with habanero mustard 6

French Onion Soup  9

Pistachio Olive Tapenade   with flatbread 9

Cauliflower Bites  crispy panko beer-battered cauliflower, caper dill aioli 11
(hot wing sauce, add \$1)

Artichoke and Spinach Fondue  with goat cheese, flatbread 11

 = Gluten-Free  = Vegetarian  = Vegan

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

Bar Menu

From 4:00 pm to Close

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

Classic Sliders (2) Angus beef, caramelized onions, house-made buns 14

Salmon Sliders (2) House smoked salmon, caper aioli, arugula and pickled onion 15

Hamburger provençal ½ lb. Angus beef, caramelized onions, house-made bun served with hand-cut fries 17

Potato Gnocchi  forest mushrooms, cream, truffle essence, parmesan, balsamic 12

Escargots burgundy snails, garlic herb butter, crostini 13

Pancetta and Caramelized Onion Mac & Cheese
house-made béchamel with white cheddar, provolone and American cheese, crisp pancetta lardons topped with bread crumbs and micro greens 15

Butternut Squash Crepes
citrus ricotta, pancetta, brown butter crème fraîche, crispy kale and toasted cashews 16

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

*10-13-20