



## BAR MENU

AVAILABLE DURING ALL DINNER HOURS

### LITE FARE

**Oysters On The Half Shell | 12**  
1/2 dozen east coast oysters, mignonette,  
& cocktail sauce

**Steak Tartare | 14**  
espelette confit egg yolk, scallion cashew purée,  
chipotle aioli, peppadew, arugula

**French Onion Soup Bites | 12**  
gjetost cheese fondue

**Lobster "Cappuccino" | 17**  
butter poached lobster, lobster glaze,  
milk foam, chive gremolata

**Gougères | 15**  
camembert cheese, foie gras

**Artichoke Fritter Gratin | 10**  
goat cheese, chilis

**Ahi Tuna Tartare | 14**  
nori, guajillo sour cream, tahini,  
cilantro chimichurri

**Duck Confit Potato Skins | 16**  
chorizo, marscarpone, smoked wild  
boar bacon, tarragon

**Clothesline Bacon | 18**  
thick cut, candied, maple glazed

**Grilled Chili Marinated Calamari & Octopus | 20**  
grilled octopus, citrus, charred avocado,  
bitter green salad

**Patatas Bravas | 10**  
chorizo, artichoke, cauliflower

### SMALL BITE SALADS

**Kale & Romaine Caesar | 11**  
angry croutons, parmesan crisps

**Simple Green Salad | 10**  
zinfandel vinaigrette, sea salt

**Open Faced Wedge Salad | 10**  
smoked tomato, bleu cheese, bacon, shallots

### MAINS

**Dry Aged Beef Burger Sliders | 13**  
brioche bun, smoked tomato jam, jasper  
hill cellar aged cheddar

**Lobster Mac n' Cheese | 22**  
vermont cave aged cheddar, truffle,  
pearl onions, asparagus

**Butchers Cut Steak Sliders | 15**  
crispy baguette, roasted mushroom,  
bleu cheese fondue

**Steak Mac n' Cheese | 18**  
bleu cheese, marsala caramelized onion,  
cauliflower

**Roasted Mushroom Mac n' Cheese | 14**  
vermont cave aged cheddar,  
mustard greens

**Pork Belly Mac n' Cheese | 14**  
peppadew, vermont cave aged  
cheddar, arugula