

BAR MENU

SHRIMP COCKTAIL \$15

COCKTAIL SAUCE

CHARCUTERIE \$20

SEASONAL SELECTION OF CURED MEATS WITH PICKLES, WHOLE GRAIN MUSTARD & CRACKERS

CHEESE PLATE \$20

SEASONAL SELECTION OF CHEESES SERVED WITH HONEYCOMB, FIG JAM AND CRACKERS

TUSCAN WHITE BEAN HUMMUS \$12

SEASONAL CRUDITE, SEEDED CRACKERS

BAR SNACK TRIO \$9

MARINATED OLIVES, ROASTED NUTS, CRACKERS

SPINACH AND ARTICHOKE DIP \$12

BREAD & BUTTER \$5

CACIO E PEPE BUTTER, SALTED BUTTER

GREENS SALAD \$14

RADICCHIO, FRISEE, BABY KALE, BELGIAN ENDIVE, WINTER RADISH, CAPERS, PARMESAN, LEMON GARLIC DRESSING

DESSERT

ROSE PANNA COTTA \$10

MEYER LEMON SYRUP, EDIBLE FLOWERS

LEMON TART \$10

LEMON CUSTARD, SEASONAL BERRIES

OLIVE OIL CAKE \$10

BASIL WHIPPED CREAM, ORANGE CURD, MICRO BASIL

LIMONCELLO SORBET \$10

MEYER LEMON, LIMONCELLO SYRUP