



BAR MENU

SNACK PLATE

House Crackers, Olives, Grana Padano, Prosciutto, Stracciatella, Mortadella, Seasonal Fruit and Vegetables **\$26**

SPINACH AND ARTICHOKE DIP (V)

Sliced Focaccia, Havarti Brûlée **\$14**

BUTTER POACHED SHRIMP (GF)

Gremolata Aioli **\$17**

TUSCAN WHITE BEAN HUMMUS (V, GF)

Fresh Seasonal Crudite, Dukkah, Feta, Olive Oil **\$9**

BREAD AND BUTTER

Cacio e Pepe Butter, Maldon Butter **\$6**

SEASONAL GREENS SALAD

Radicchio, Frisee, Baby Kale, Radish, Fried Capers, Lemon Garlic Dressing **\$6**

BAR SNACK TRIO

Pretzels, Olives, Nut Mix **\$9**

ROASTED TOMATO SOUP

Fromage blanc, Preserved Cherry Tomatoes, Basil Oil **\$9**



MATINEE SPECIALS

SMOKED SALMON PLATE

*Cream Cheese, Capers, Red Onion, Boiled Egg, Cucumbers,
Dill, and Sourdough Toast* **\$15**

FOCACCIA SANDWICHES

SERVED WITH KETTLE CHIPS AND HOUSE PICKLE

MORTADELLA AND BURRATA

Focaccia, Nut-Free Pesto, House Lettuce Mix **\$17**

ROASTED ROSEMARY CHICKEN

Lemon Aioli, Calabrian Chili, Parsley, Red Onion, Vinaigrette **\$17**