



BAR MENU

SNACK PLATE

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

SPINACH AND ARTICHOKE DIP (V)

Focaccia Crostini, 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

SPRING GREENS SALAD

Baby Kale Mix, Snap Peas, Radish, Cherry Tomato, Fried Capers, Lemon Garlic Dressing \$9

BAR SNACK TRIO

Pretzels, Olives, Nut Mix \$9

SPRING HARVEST SOUP (GF, VV)

Tomato Broth, Celery, Carrot, Shallot, Green Beans, Fennel \$9



MATINEE SPECIALS

SMOKED SALMON PLATE

*Cream Cheese, Capers, Red Onion, Boiled Egg, Cucumbers,
Dill, and Rye Bread \$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