BITES

SNACKS
- SEASONAL FRUIT BOWL 12
  vanilla-honey yogurt
- CHIPS & DIPS 12
  chili lime chips, guacamole, red salsa
- AVOCADO TOAST 12
  ricotta, grain sourdough, herb salad

SALADS
- BABY LETTUCES 12
  shaved radishes, herbs, sherry vinaigrette
- SPICY QUINOA BOWL 14
  vegetable slaw, goat cheese
- CHOPPED SALAD 14
  bleu cheese, bacon, tomato, avocado, buttermilk dressing
  ADD CHICKEN 8 / ADD SHRIMP 10

PLATES
- SMOKED TURKEY SANDWICH 18
  chili mayo, sharp cheddar, onion jam, arugula, baby greens salad
- EGG SALAD SANDWICH 18
  country bread, herb aioli, baby greens salad
- CHEESE BOARD 18
  chef’s choice of cheeses, local honeycomb, marmalade, grilled bread
- CHARCUTERIE BOARD 19
  house cured meats, grain mustard, seasonal pickles, grilled bread
- CHARCUTERIE & CHEESE BOARD 35
  three charcuterie selections, three cheese selections, grilled bread, accouterment

NAME ______________________________________________

SPECIAL REQUESTS ______________________________________

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DRINKS

WINES BY THE GLASS

WHITE
- CABERT, PINOT GRIGIO  15
- SAINT CLAIR. SAUVIGNON BLANC  20
- HUGEL, PINOT BLANC  15
- BOUCHIANE, CHARDONNAY  19

RED
- CLOUDLINE, PINOT NOIR  17
- ACUMEN, CABERNET SAUVIGNON  21
- CHIRSTOPHER MICHAEL, RED BLEND  20
- OLD GHOST, OLD VINE, ZINFANDEL  25

ROSÉ
- TABLAS CREEK, ‘PATELIN’, ROSÉ  15

BEER
- MILLER LITE  10
- MICHELOB ULTRA  10
- REVOLVER BLOOD & HONEY  10
- SHINER BOCK  10
- STELLA ARTOIS  10
- CORONA  10

SPIRITS
Imported and domestic spirits and cocktails available upon request

COLD PRESSED JUICE
- BEET JUICE  12
- GREEN JUICE  12