SNACKS

Popcorn. 3.
PICK A FLAVOR
• Honey, beet powder & mustard
• Smoked Spanish paprika & sea salt
• Wasabi ginger • Pecorino, parsley & garlic

Soft Pretzels. 6.
PICK A DIP • Jalapeño mustard
• Beer cheese • French onion

Warm Cheddar Crisps. 7.
Fresh apple slices, cherry chutney,
IPA mustard

Pickled Garden. 3.
PICK • Grapes • Beets • Cornichons
• Mushrooms • Baby Carrots • Okra

Chef's Pickle Plate. 7.
• Dill • Bread & Butter • Spicy

Dips.
ONE **6.** TWO **9.** THREE **11.**
• Hummus with pita bread
• Kalamata olive tapenade with focaccia
• French onion with potato chips

BOARDS

Beet & Goat Cheese Gratin. 8.
Caramelized shallots, focaccia, black pepper flatbread

House Smoked Danish Blue. 10.
Sliced pears, clover honey and focaccia

Brie en Croute. 11.
Puff pastry wrapped & baked, raspberry compote

**Baked Goat Cheese &
Tomato Jam. 12.**
Spicy tomato jam and herbed focaccia

Smoked Striploin. 13.
Shaved thin and served atop toasted focaccia with
tomato jam, Danish blue cheese and arugula

'Faux' Gras. 9.
Duck liver mousse, toasted ciabatta,
onion-pepper jam, grain mustard, cornichons

Bruschetta. 8.
Crimini, Comté and walnut with garlic,
onion, and basil marinated diced tomato

TODAY'S SPECIALS

Cajun Catfish Filet. 18.
*Étouffée sauce with andoullie red beans and rice,
& spicy collard greens.*

Somm's Choice
1997 York Creek Meritage. 18.
This Napa Valley Cabernet Sauvignon blend is seamlessly bound with flavors of black cherry, dark plum, and black currant. Dry finish with a fine-grained tannic structure.

Old-World Style:
barbera wines from northwest italy.
3 selections. 3 oz each. 16.
1. Bric Cenciuro Barbera d'Alba, 2013
2. Manzone Barbera d'Alba, 2013
3. Poderi dei Bricchi Astigiani Barbera d'Asti, 2013

DRAFT BEER *WINE* *BOTTLED BEER* *SPIRITS*