

## SNACKS

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### POPCORN. 3.

PICK A FLAVOR

- Honey & beet powder
- Smoked Spanish paprika & cinnamon
- White cheddar & parsley

### SOFT PRETZELS. 6.

PICK A DIP • Jalapeño mustard

- IPA beer cheese • French onion

### WARM CHEDDAR CRISPS. 7.

Apple slices, cherry chutney, IPA mustard

### CHEF'S PICKLE PLATE. 7.

Pickled grapes, coriander mushrooms, beets, spicy carrots, okra, bread and butter chips

### DIPS.

ONE 6. TWO 9. THREE 11.

- Hummus with pita bread
- Kalamata olive tapenade with focaccia
- French onion with potato chips

## ARRANGED BOARDS

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### BRIE EN CROUTE. 11.

Puff pastry wrapped & baked, raspberry compote

### DUCK CHARCUTERIE. 16.

Herbed duck sausage, smoked duck breast, cherry chutney, IPA mustard, focaccia

### 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 baguette, black-pepper flatbread, onion-pepper jam, grain mustard

### HOUSE SMOKED DANISH BLUE. 10.

Sliced pears, clover honey and focaccia

### HERBED GALETTE. 9.

Roasted butternut squash, goat cheese, caramelized shallots, sage, arugula salad

## TODAY'S SPECIALS

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### DUCK N' COVER. 14.

Spinach salad with seared-coriander duck breast, caramelized pears, roasted potatoes

### ROASTED BUTTERNUT SQUASH & PUMPKIN SOUP. 5.

Butternut squash, pumpkin, ginger, heavy whipping cream, chile powder

### BISON BOARD. 16.

Bourbon-poached cherry and smoked bison sausage, IPA mustard, Flory's truckle, cornichons, black-pepper flatbread

### BORDEAUX AROUND THE GLOBE. 14.

WINE FLIGHT FEATURING REGIONAL INTERPRETATIONS OF QUINTESSENTIAL BORDEAUX VARIETALS.

1. Wildekrans Estate; Bot River, South Africa, 2013
2. L'ecole "Frenchtown"; Columbia Valley, WA, 2015
3. Chateau Puycarpin; Bordeaux, France, 2012

*DRAFT BEER*

*WINE*

*BOTTLED BEER*

*SPIRITS*