

## SNACKS

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### POPCORN. 3.

PICK A FLAVOR

- Honey & beet
- Pecorino, white cheddar, & parsley

### SOFT PRETZELS. 6.

PICK A DIP • Jalapeño mustard

- IPA beer cheese • Dill onion

### WARM CHEDDAR CRISPS. 7.

Apple slices, apple chutney, & IPA mustard

### CHEF'S PICKLE PLATE. 7.

A selection of the day's pickled fruits & vegetables

### DIPS.

ONE 6. TWO 9. THREE 11.

- Hummus with black-pepper flatbread
- Kalamata olive tapenade with focaccia
- Dill onion with potato chips

## ARRANGED BOARDS

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### DUCK CHARCUTERIE. 16.

Herbed duck sausage, spiced seared duck breast, fig jam, IPA mustard, & focaccia

### SMOKED STRIPLAIN. 13.

Shaved thin and served atop toasted focaccia with tomato jam, Danish blue cheese, & arugula

### GRAVLAX. 14.

Cured Norwegian salmon, black pepper cracker, pickled egg, onion, cornichons, dill sour cream

### BAKED GOAT CHEESE & TOMATO JAM. 12.

Spicy tomato jam & herbed focaccia

## TODAY'S SPECIALS

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### LEMON CAPER SEA SCALLOPS. 31.

*Six ounces of Diver scallops, served atop tagliatelle noodles, smoked crimini mushrooms, & blistered tomatoes. Overlaid with a Grüner based, lemon caper sauce.*

### SOMM'S CHOICE. 13.

**FÉRAUD-BRUNEL, CÔTES DU RHÔNE 2015**

*A blend of Grenache & Syrah. This vintage drinks like a baby Chateauf. Impressively showing black pepper & a strong, tannic backbone.*

### WINE FLIGHT - WINES OF LEBANON. 15.

*Long summers, wet winters, & warm temperatures make this green plateau bordered by mountains perfect for viticulture. Bold red wine drinkers.. unite!*

1. Chateau Ksara 'Cuvee de Printemps' 2015
2. Chateau Ksara 'Le Prieure' 2012
3. Chateau Ksara 'Réserve Du Couvent' 2015

DRAFT BEER

WINE

BOTTLED BEER

SPIRITS