

SHARED PLATES SPRING/SUMMER 2022

SWEET

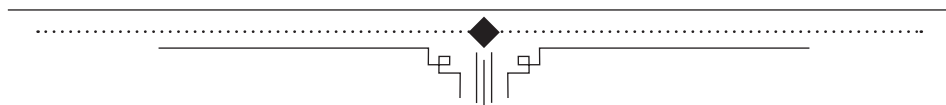
LEMON CURD Puff pastry, mascarpone, raspberries, pistachio (Veg)	\$5
SORBET (GF/V)	\$5
AFFOGATO (GF)	\$6.50

SAVORY

MARCONA ALMONDS (GF/V)	\$4.50
TRUFFLE POPCORN Parmesan, parsley (GF/Veg)	\$6
SMOKED SALMON CREPE Cream cheese, capers, cucumber, hard-boiled egg, dill	\$11
BURRATA TOAST Mango, apricot jam, Calabrian chili, mint, on fresh baguette (Veg)	\$14
MIXED GREENS SALAD Blueberries, goat cheese, pepitas, spiced pecans, raspberry vinaigrette (GF/Veg)	\$15
BABY KALE CAESAR SALAD Parmesan, croutons, tossed in house Caesar dressing	\$14
BIANCO FLATBREAD Ricotta, broccolini, leeks, manchego cheese, honey (Veg)	\$16

SHAREABLE

WHITE BEAN SPREAD salad of cucumber, tomato, & herbs, olive oil, baguette (V)	\$15
WHITE STURGEON CAVIAR 5 indulgent blinis, crème fraiche, cured egg yolk, chive	\$80
CHEESE BOARD 4 cheeses, baguette, fresh fruit, jam (Veg)	\$20
CHARCUTERIE BOARD 4 cured or prepared meats, baguette, fresh fruit, local pickles	\$24
A LITTLE OF BOTH 2 cheeses & 2 meats, baguette, fresh fruit, jam, local pickles	\$22



DRINKS

SPRING/SUMMER 2022

CHAMPAGNE

GLASS

BOTTLE

CHAMPAGNE FLIGHTS

Four 3oz Pours of Rotating Champagnes \$65

HALF BOTTLES 375mls

Veuve Clicquot Yellow Label \$50

FULL SIZE BOTTLES 750mls

Drappier Carte d'Or \$16 \$80

Veuve Yellow Label \$100

Pol Roger White Foil \$110

Nominé-Renard Brut Blanc de Blancs \$110

Ruinart Rose \$120

Pol Roger Pure Extra Brut \$160

2008 Vintage Cliquot La Grande Dame \$200

2012 Vintage Dom Perignon \$285

Krug Grande Cuvee 167eme Edition \$290

2012 Louis Roederer Brut Cristal \$455

SPARKLING WINE 750 mls

Valdo Numero Uno Prosecco *Veneto, Italy* \$10 \$35

Valdo Brut Rose *Veneto, Italy* \$10 \$35

Etoile Domaine Chandon *California* \$80

WHITE & ROSÉ

Château de Campuget, Campuget Rosé \$10 \$35
Rhône Valley, France

Chateau D'Esclans Cotes De Provence Rose Whispering Angel \$60
Provence, France

Scarpetta Pinot Grigio \$10 \$35
Friuli-Venezia Giulia, Italy

Mer Soleil Chardonnay Reserve \$12 \$45
Santa Lucia Highlands, California

Spy Valley Sauvignon Blanc Marlborough \$12 \$45
Marlborough, New Zealand

Château de Campuget 1753 Gard Viognier \$50
Languedoc-Roussillon, France

Pascal Jolivet Sancerre *Sancerre, France* \$60

Far Niente Chardonnay *Napa Valley, California* \$75

RED

Bonanza Winery Cabernet Sauvignon \$10 \$35
California

Cloudline Cellars Pinot Noir \$12 \$45
Willamette Valley, Oregon

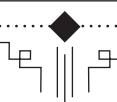
Château Saint-Sulpice Bordeaux *Bordeaux, France* \$40

Domaine Faiveley Vieilles Vignes \$90
Gevrey-Chambertin, France

Marchesi Di Barolo Barolo *Piedmont, Italy* \$100

Newton Unfiltered Cabernet Sauvignon \$105
Napa Valley, California

Caymus Vineyards Cabernet Sauvignon \$120
Napa Valley, California



DRINKS

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COCKTAILS

Mimosa	\$10
<i>ORANGE OR PEAR</i>	
Spiked Coffee	\$13
<i>ICED, PLANTATION 5-YEAR RUM, COLD BREW, SWEETENED & CONDENSED MILK</i>	
Sweet Cicely	\$15
<i>YELLOW CHARTREUSE, WILDFLOWER HONEY, LEMON, AQUAFABA, MEYER LEMON CBD OIL</i>	
Juniper	\$12
<i>CUCUMBER INFUSED GIN, LIME, CAYENNE HOT SAUCE, WORCESTERSHIRE, BLACK PEPPER</i>	
Meadow-Rue	\$15
<i>ESPOLON BLANCO TEQUILA, TIO PEPE SHERRY PALOMINO FINO, LIME, CRÈME DE VIOLETTE, ALMOND ORGEAT</i>	
Paper Plane	\$15
<i>BULLEIT BOURBON, APEROL, AMARO NONINO, LEMON</i>	
Añejo Old Fashioned	\$15
<i>CASAMIGOS AÑEJO TEQUILA, LEMON BITTERS, VANILLA, LUXARDO CHERRY</i>	
French Velvet	\$17
<i>RISING STAR ESPRESSO, LUCID ABSINTHE, GODIVA DARK CHOCOLATE, KAHLÚA COFFEE LIQUOR</i>	

BEER

KRONENBOURG 1664, GOLDEN PALE LAGER, 5.5% ABV	\$4.50
OMMEGANG BREWERY SOLERA, TART GOLDEN ALE, 6.9% ABV	\$6.50
FORBIDDEN ROOT BREWERY SPACE GRAFFITI	
DOUBLE DRY-HOPPED HAZY IPA, TALL CAN, 7.1% ABV	\$7.50
CIDERBOYS TROPICAL WAVE, TART AND FRUITY HARD CIDER, 5% ABV	\$5

WATERS

FIJI	\$3.50
SAN PELLEGRINO Small	\$4
SAN PELLEGRINO Large	\$6

COFFEES

ESPRESSO	\$2.75
CAPPUCCINO	\$4
AMERICANO	\$2.75
LATTE	\$4.25
STRESS TEA	\$5
CBD DOSE	\$3

