



BISTRO BAR MENU

MESCLUN SALAD 7
ORGANIC GREENS, RIPE CAMPARI TOMATO
& WARM GOAT CHEESE CROUTON

FRENCH ONION SOUP 7

STEAMED CANADIAN MUSSELS 10
PREPARATION VARIES

ROAST LEG OF LAMB SANDWICH 12
WITH ROASTED RED PEPPER, ARUGULA
& ROSEMARY AIOLI

PRESSED PORK SANDWICH 10
SLOW ROASTED PORK, GRUYERE, KRAUT,
SWEET PICKLES & DIJON

PATE DE CAMPAGNE 8
A COURSE COUNTRY STYLE
W/ PICKLED SHALLOTS & CORNICHON

CHEESE PLATE 14
3 CHEESES / SELECTION VARIES
WITH SEASONAL FRUIT & GRILLED BREAD

CHARCUTERIE ASSORTMENT 14
SERRANO HAM, AIR DRIED BEEF, PATE DE CAMPAGNE
& SAUCISSON SEC

FINGER FOODS

SPICED ALMONDS 3

HERB SCENTED OLIVES 4

TRUFFLED WHITE BEAN HUMMUS DIP 5
W/TOASTED BREADS

HOUSE FRIES 5
W/ROSEMARY AIOLI