

## Bar Bites

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|--|----|---|----|
| <b>WARM OLIVES</b><br>Olive Oil  | 6  | <b>SMOKED THREE WAY</b><br>Smoked & Indian Candy Salmon,<br>Smoked White Fish Salad, Pickled Onion, Capers,<br>Everything Bagel Chips, Dill Crème Fraiche | 18 |
| <b>GRILLED HALLUMI &amp; AVOCADO</b><br>Sour Dough, Arugula, Honey               | 12 | <b>DEVILED EGGS</b><br>Chile de árbol, Bacon  | 5  |
| <b>CLASSIC HUMMUS with TAPENADE</b><br>Warm Pita                                 | 7  | <b>SPICED MARCONA ALMONDS</b>   | 4  |
| <b>TASTY TOAST</b><br>Serrano Ham, Caramelized Onion, Parmesan,<br>Fig Vin Cotto | 6  |   |    |

## Soup, Salad, & Veg

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| <b>ARUGULA SALAD</b><br>Strawberries, Red Onion, Goat Cheese<br>Pecan, Avocado Vinaigrette | 10 | <b>BRUSCHETTA</b><br>Tomato, Basil, Garlic, Vin Cotto | 9 |
| <b>ROASTED CAULIFLOWER</b><br>Golden Raisins, Lemon Caper Aioli, Parmesan,<br>Almonds      | 9  | <b>HOMEMADE CHILI (V)</b><br>Grilled bread            | 9 |
| <b>MEXICAN STREET CORN</b><br>Chipotle Mayo, Cilantro, Parmesan                            | 6  | <b>HOMEMADE TOMATO SOUP</b><br>Grilled bread          | 7 |

## Grill & Saute

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| <b>BUTTER POACHED SALMON</b><br>Lentils, Linguica, Poached Egg   | 18 |
| <b>GAMBAS AL AJILLO</b><br>Gulf Shrimp, Grilled Lemon, Garlic, Olive Oil<br>Chili de Arbol, Fresh Parsley  | 14 |
| <b>BBQ CHICKEN SWEWER</b><br>Broiled Tomato  | 10 |
| <b>ASIAN SKIRT STEAK SWEWER</b><br>Shredded Cabbage, Julienned Carrots   | 12 |
| <b>SAUSAGE BOARD</b><br>–Lamb Merguez w/Chimichurri<br>–Smoked Duck w/ Cherry Preserve & House Mustard<br>–Mexican Chorizo w/ White Bean & Thyme Puree | 16 |

## Dogs & Paninis

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|---|----|
| <b>KIELBASA</b><br>Apple, Bacon Sour Kraut                                    | 10 |
| <b>SPICY ITALIAN SAUSAGE</b><br>Peppers, Onions, Spicy Mayo                   | 10 |
| <b>CHICKEN PANINI</b><br>Smoked Cheddar, Roasted Red Pepper,<br>Jalapeno Mayo | 10 |
| <b>WILD MUSHROOM PANINI</b><br>Fontina, Spinach, Caramelized Onion            | 9  |
| <b>GRILLED CHEESE w/Tomato Soup</b><br>Cheddar & Fontina Cheese, Sourdough    | 10 |
| <b>ITALIAN PANINI</b><br>Italian Meats & Cheeses, Pepperoncini .              | 11 |

## Cheese & Charcuterie

Each board will be dressed with fruit, bread, and sauces

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| <b>CHEESE</b>                             | <b>7 ea.</b> |
| <b>STILTON</b> / England / Leicestershire | Cow          |
| <b>BRIE</b> / France / Seine – et - Marne | Cow          |
| <b>MANCHEGO</b> / Spain / La Mancha       | Sheep        |
| <b>HALLOUMI</b> / Greece / Cyprus         | Goat/Sheep   |
| <b>CAMEMBERT</b> / France / Normandy      | Cow          |
| <b>TRUFFLE TREMOR</b> / USA / California  | Goat         |
| <b>GOUDA</b> / Netherlands / Holland      | Goat         |
| <b>CHEDDAR</b> / USA / Vermont            | Cow          |

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|--|-------------|
| <b>CHARCUTERIE</b>                           | <b>7 ea</b> |
| <b>BRESAOLA</b> / USA / Washington DC        | Beef        |
| <b>COPPA</b> / USA / Washington DC           | Pork        |
| <b>DUCK PROSCIUTTO</b> / USA / Washington DC | Duck        |
| <b>SALAMI</b> / USA / Washington DC          | Pork        |
| <b>SOPPRESSATA</b> / USA / Washington DC     | Pork        |
| <b>SERRANO</b> / Spain                       | Pork        |
| <b>PROSCIUTTO</b> / Italy / Parma            | Pork        |