

## **Plates (more than one person sharing)**

### Herbed Frites

Casual .....

(lemon aioli)

Dressed up.....

(tossed in béarnaise, topped with an egg)

Black tie.....

(tossed in short rib gravy, smoked cheese curds)

### Crab and artichoke dip

Served with bread and crackers

### Assorted salumi

Dijonnaise, pickles, olives, bread crisps

### Slider platter

Your choice of flavors in 3, 6 or 9

Stuffed mushroom in beer batter with arugula and thyme aioli

Pulled pork with an achiote bbq sauce, pickled jicama and carrot

Honey touched fried chicken with a butter milk and cayenne slaw

### Pop corn offered in large one flavor or in a flight of all flavors

Porchini, parmesan, parsley

Cheddar, bacon, chive

Smoke, bbq, thyme salt

### Snack trio

Warm olives, smoked nuts, pickles

## **Paninis**

Coming with the brunch menu

## **Tastes (one person sized portion)**

Cheese duo

Both an imported and a domestic cheese with condiment and house made cracker

Chicken liver pate

On toast with shaved radish, pepper cress and port cherries

Winter melon

Prosciutto dust, balsamic caramel

Wild mushroom crepe

Sunny side up egg, parmesan broth

## **Salads**

Spinach and pear

Smoked nuts, chili dipped pears, cotija cheese, jicama

Beet salad-

•micro arugula, goat cheese fritters, pistachios, winter citrus

house salad

merlot lettuce, balsamic vinaigrette, dried cherries, black walnuts, radish

stuffed romaine

half heart of romaine, parmesan crisps, olives, anchovy dressing, croutons

## **Entrées**

Crispy Short rib

Sriracha mashed potatoes, black vinegar glaze, stir-fry vegetable crepe

Chicken Fried Chicken and Waffles

pumpkin waffle, chicken sausage gravy, sage honey butter, spinach

Adobo Pork stew

Pozole, sweet potatoes, Peruvian potatoes, parsnip, cheddar biscuit

Mac n Cheese

Poblano chili, dry Sonoma jack, garlic bread crumbs

\*\* Bread by acme

C.O.R. olive oil, aged balsamic vinegar, olive puree