

FOOD MENU

SNACKS & APPS

BURRATA CAPRESE	HEIRLOOM TOMATOES, BALSAMIC GLAZE	22
ROASTED PEPPER HUMMUS	GRILLED PITA, EVOO, ZA'ATAR	16
SHRIMP TACOS	ZUCCHINI SLAW, SRIRACHA AIOLI	18
SALMON TARTARE	HEARTS OF PALM, YUZU-CRÈME FRAICHE	19
GAZPACHO	HEIRLOOM TOMATOES, SHERRY VINEGAR, BASIL OIL	18

THE NACHOS

MOJO PULLED PORK, HOUSE-PICKLED JALAPENO,
SHREDDED CHEDDAR, PICO DE GALLO, LIME CREMA

24

LAMB MEATBALLS	GREEK YOGURT, MINT, CUCUMBER	20
CRISPY BRUSSELS SPROUTS	SWEET CHILI, PEANUTS	17
BUFFALO CAULIFLOWER	BUTTERMILK BLUE CHEESE SAUCE	16
PORK BELLY BUNS	PICKLED ONION, HOISIN, SESAME	19
BAR ROOM FRIES	PARMESAN, HERBS AND TRUFFLE OIL	16

SANDWICHES

GRILLED PORTOBELLO

BABY ARUGULA, PARMESAN
BASIL OIL, BALSAMIC GLAZE
TORTILLA WRAP

19

TURKEY CLUB

SMOKED BACON, LETTUCE
TOMATO, LEMON AIOLI
SOURDOUGH

19

CRISPY CHICKEN

ZUCCHINI SLAW, KIMCHEE
PICKLES, YUZU AIOLI
TOASTED BRIOCHE BUN

21

SALADS

CLASSIC COBB	GRILLED CHICKEN, HEARTS OF PALM, BACON, HARD-BOILED EGG, BLUE CHEESE	21
GRILLED ASPARAGUS	WILD ARUGULA, SHAVED PARMESAN, CHERRY PEPPER AIOLI	19
TUSCAN KALE	RED QUINOA, TOASTED ALMONDS, CRANBERRIES, AGED CHEDDAR, DIJON VINAIGRETTE	17

***ADD CHOICE OF:** GRILLED CHICKEN 4 STEAK 9 SHRIMP 7 SALMON 9

PLATES

FISH & CHIPS	CRISPY FLOUNDER, COLESLAW, HAND CUT FRIES, HOUSE TARTAR, MALT VINEGAR	26
CORIANDER CRUSTED TUNA	ROASTED BEETS, FRENCH GREEN BEANS PONZU VINAIGRETTE	29
CHICKEN PAILLARD	WILD ARUGULA, CHERRY TOMATOES, SHAVED PARMESAN, BALSAMIC GLAZE	24
WILD MUSHROOM PAPPARDELLE	TRUFFLE CREAM, PARMESAN, FRESH HERBS, LEMON	27
FAROE ISLAND SALMON	BULGOGI GLAZE, JASMINE RICE, STEAMED BABY BOK CHOY	32
GRILLED HANGER STEAK	CRISPY FINGERLINGS, BRUSSELS SPROUTS, THAI CHILI VINAIGRETTE	34
THE BAR ROOM BURGER	SHARP CHEDDAR, SLICED PICKLES, MELTED ONIONS, TRUFFLE AIOLI	25