

B BAR - KITCHEN MENU

artisan charcuterie board \$12
{FRA' MANI} SOPPRESATA, SALAMETTO
{LA QUERCIA} PROSCIUTTO AMERICANO, PROSCIUTTO PICCANTE

artisan cheese board \$12
CYPRESS GROVE CHEVRE GOAT | PT. REYES BLUE COW
MEDORO PECORINO SHEEP | SAINT ANDRE TRIPLE CREAM COW

oysters... \$2.75 EACH | \$33 DOZEN
FRESH DAILY SELECTION

SEASONAL SOUP 6

WARM MARINATED OLIVES 5

TRUFFLE FRIES SEA SALT, HERBS 6

VEGETABLE BRUSCHETTA 5

BURRATA SHAVED NOSTRANO SALAMI, FRIED HERBS 8

BEVERAGES

HOUSEMADE LEMONADE 3

RASPBERRY LEMONADE 3

MANGO ICED TEA 3

ESPRESSO 3

CAPPUCINO 5

LATTE 5

SM FRENCH PRESS 5

LG FRENCH PRESS 7

small plates...

CRAB CAKE RED PEPPER-CILANTRO AIOLI 10

LOCAL WHITE FISH CEVICHE MANGO, AVOCADO, SHALLOTS, CITRUS, CILANTRO 11

DUCK CONFIT GRILLED PEACHES, BITTER GREENS, SHALLOTS, SHERRY VIN, SALSA VERDE 10

CHILI GLAZED WINGS PINEAPPLE, SWEET GARLIC CHILI SAUCE, SCALLION 10

salads, paninis, mains...

CEASAR SALAD ROASTED TOMATO, PARMESAN CROUTONS 8
\$5 - *grilled chicken breast* \$6 - *seared shrimp*

GARDEN SALAD ARUGULA, ROASTED CORN, POTATO, TOMATO, ALMONDS, PECORINO 8

BEET SALAD ARUGULA, GOAT CHEESE, ORANGE, PINE NUTS 8

BEET PANINI VEGETABLE ROASTED BEETS, GOAT CHEESE, CITRUS, BALSAMIC SLAW 9

CHICKEN PANINI APPLE, ARUGULA, BALSAMIC, HONEY, SEA SALT 10

BURGER ROMAINE, TOMATOES, RED ONION, HOUSE PICKLES, CITRUS AIOLI 12
\$2 - *choice of avocado, bacon, blue cheese, cheddar*

PESTO RISOTTO PEAS, FAVA BEANS, BASIL, PARMESAN 11

GRILLED FLAT IRON STEAK TRUFFLE FRIES, SHALLOT RED WINE BUTTER 16

PEI MUSSELS WHITE WINE GARLIC, CHERRY TOMATO, BASIL 15

sweets \$8

ESPRESSO PANNA COTTA SWEET BALSAMIC REDUCTION, COCOA POWDER

CHOCOLATE CAKE SEASONAL BERRIES, CREAM

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

