

# BAR MENU

---

## APPETIZERS

Oysters – east / west	Half dozen 15	Dozen 28
House Pickled Herring ~ sour cream, pickles, and sweet onions		10
Smoked Trout Terrine ~ lentils, parsley and rye		11
Mushroom Terrine ~ goat cheese and pickled squash		10
Mini Yellowtail Tacos – avocado, pickled red onion		15
Mac & Cheese – cheddar goat cheese, pork sausage		7
Werp Farm Baby Lettuce Salad – sarvecchio cheese, poached egg		10
<i>add gunthorp farm chicken breast 6</i>		
Hot Smoked Salmon Sandwich – housemade boursin cheese, fries		10
Lobster Club – bacon, avocado		15
Angus Prime Burger – gouda / LTO		10
Smashed Pea and Pancetta ~ persian fetta, walnut breadcrumb and shaved asparagus		10

## CURED MEATS & FISH

Selection of 2, 3 or 5		10,15, 24
<i>accompanied by grilled baguette and mostarda</i>		
Speck – thinly sliced spiced & smoked italian ham		
Bresaola – air-dried black angus beef		
Sopressata – spicy dry-cured pork salumi		
Hot Smoked Salmon – scottish salmon smoked over apple wood		
House Smoked Trout – brined and smoked rushing waters trout from wisconsin		

## ARTISANAL CHEESES

Selection of 3,5,7 cheeses		15, 20, 25
<i>accompanied by toasted bread, nuts, and house compote</i>		

18% Gratuity added to parties of 6 or more