

## SMALL PLATES

### soup du jour - 9

*ask your server for today's selection*

### caesar salad - 12

*romaine, cherry tomatoes, parmesan, croutons, black pepper, tossed in a caesar dressing*

*add grilled chicken - 5*

### peach bruschetta - 12

*peaches, tomatoes, red onion, basil, balsamic vinegar over whipped ricotta and served with crostini*

### bread + olive oil - 11

*baguette with olive oil, balsamic vinegar, pesto, olives, and garlic confit*

### soft pretzel bites - 13

*with warm Cougar Gold dip*

### melon & prosciutto - 12

*honeydew, cantaloupe, prosciutto, mozzarella pearls, mint, arugula, black pepper, champagne vinaigrette*

### roasted carrot hummus - 14

*oven roasted carrot hummus with a spicy chimichurri, toasted chickpeas and served with housemade grilled pita*



## CHARCUTERIE

### barnard griffin classic - 38

*assorted cheeses both domestic and imported, cured meats from Olympia Provisions, with olives, grissini, crackers and other accoutrements*

## FLATBREADS

*gluten free flatbread - 4*

### mediterranean - 16

*arugula basil pesto, grape tomatoes, red onion, artichoke hearts, olives, feta*  
*add grilled chicken - 5*

### blackberry chicken - 17

*chevre spread, blackberries, grilled chicken, basil, balsamic glaze*

### margherita - 16

*red sauce, mozzarella, cherry tomatoes, basil, balsamic glaze*

## DESSERT

### ice cream sandwiches - 12

*two seasonal ice cream sandwiches, ask your server for today's selection*

### *upcoming events:*

#### **Tomato Class**

*with Schreiber Farms 09/04*

#### **White Rhône Masterclass**

*with Liz Moss Woerman 09/10*

#### **Red Rhône Masterclass**

*with Liz Moss Woerman 09/12*

#### **Live Music**

*with Luke Basile 09/20*