

FOOD MENU

BAR SNACKS

PULLED PORK NACHOS PICKLED JALAPENO, LIME CREMA	24
GUACAMOLE TAJIN DUSTED TORTILLA CHIPS	15
CRISPY BRUSSELS SPROUTS SWEET CHILI, PEANUTS	16
BUFFALO CAULIFLOWER BUTTERMILK BLUE CHEESE SAUCE	15
BAR ROOM FRIES PARMESAN, HERBS AND TRUFFLE OIL	15

APPETIZERS

QUINOA SALAD MARKET GREENS, SUGAR SNAPS, MANCHEGO, LIME	16
STEAMED P.E.I. MUSSELS HAND CUT FRIES, RAMP AIOLI	22
SHRIMP TACOS ZUCCHINI SLAW, SRIRACHA AIOLI	17
STEAMED PORK BUNS PICKLED ONION, HOISIN, SESAME	16
FRITTO MISTO CALAMARI, SHRIMP, MUSSELS, ZUCCHINI, AJI VERDE	26

WE SUPPORT
LOCAL, SUSTAINABLE
& ORGANIC PRACTICES

SANDWICHES

"THE CUBAN"

SLOW ROASTED PORK, SWISS
HAM, PICKLES, DIJONNAISE
TOASTED CIABATTA
19

CRISPY CHICKEN

ZUCCHINI SLAW, KIMCHEE
PICLES, YUZU AIOLI
TOASTED BRIOCHE BUN
21

The Bar Room

ENTREÉS

COBB SALAD GRILLED CHICKEN, AVOCADO, BACON, HARD-BOILED EGG BLUE CHEESE	21
BRANZINO FILET ROASTED ASPARAGUS, FENNEL, HEIRLOOM TOMATO CHUTNEY	30
ROASTED SALMON BULGOGI GLAZE, JASMINE RICE, STEAMED BABY BOK CHOY	27
GRILLED HANGER STEAK CHARRED SWEET POTATO PUREE, ROASTED SHALLOT, BRAISED KALE	32
THE BAR ROOM BURGER VERMONT CHEDDAR, SLICED PICKLES, MELTED ONIONS AND AIOLI	22
SEARED DUCK BREAST BABY CAULIFLOWER, PUFFED QUINOA, CHERRY-WINE COMPOTE	34
FRESH TAGLIATELLE HOUSE CURED PANCETTA, SPRING PEAS, LEMON, BUTTER, BLACK PEPPER	21
CHICKEN PAILLARD WILD ARUGULA, CHERRY TOMATOES, SHAVED PARMESAN, BALSAMIC GLAZE	19

SWEETS

WARM FUDGE BROWNIE

VANILLA ICE CREAM, CHOCOLATE GANACHE
14

MINIATURE CHEESE CAKE

GRAHAM CRACKER CRUST, RASPBERRY COULIS
12

HAPPY HOUR

EVERYDAY

4-6PM