

FOOD MENU

SNACKS & APPS

FRENCH ONION SOUP MELTED SWISS, SHERRY, CROUTON	16
WARM SPINACH AND KALE DIP GRILLED PITA	19
JUMBO SHRIMP COCKTAIL HOUSEMADE DIPPING SAUCE	24
CRISPY DUCK WINGS SOY GLAZE, SCALLION, SESAME	21
MAC N' CHEESE SMOKED BACON, CARAMELIZED ONION, SAGE	18

THE NACHOS

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

24

"THE MEATBALL" FRESH RICOTTA, ZESTY MARINARA	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

TURKEY CLUB

SMOKED BACON, TOMATO
LETTUCE, RED ONION
MAYO, SOURDOUGH

19

THE CUBAN

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

19

CRISPY CHICKEN

ZUCCHINI SLAW, KIMCHEE
PICKLES, YUZU AIOLI
TOASTED BRIOCHE BUN

21

The Bar Room

SALADS

CLASSIC COBB GRILLED CHICKEN, AVOCADO, BACON, HARD-BOILED EGG, BLUE CHEESE	21
HONEYCRISP AND RADICCHIO GORGONZOLA, CANDIED WALNUTS, WHITE BALSAMIC	19
TUSCAN KALE RED QUINOA, TOASTED ALMONDS, AGED CHEDDAR, DIJON VINAIGRETTE	17

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

PLATES

ORECCHIETTE SWEET AND HOT ITALIAN SAUSAGE, BROCCOLINI, WHITE WINE, PARMESAN	21
SEARED TUNA "NICOISE" JAPANESE GREENS, MISO VEGETABLES, WASABI VINAIGRETTE	29
CHICKEN PAILLARD WILD ARUGULA, CHERRY TOMATOES, SHAVED PARMESAN, BALSAMIC GLAZE	24
FAROE ISLAND SALMON BULGOGI GLAZE, JASMINE RICE, STEAMED BABY BOK CHOY	32
GRILLED HANGER STEAK CRISPY FINGERLINGS, ROASTED BROCCOLINI, THAI CHILI VINAIGRETTE	34
THE BAR ROOM BURGER VERMONT CHEDDAR, SLICED PICKLES, MELTED ONIONS AND AIOLI	25
ROASTED HALF CHICKEN MASHED POTATOES, BRAISED GREENS, PRESERVED LEMON	27