



BISTRO MENU

start

CHARCUTERIE* ·33

Assorted cured salumi, imported cheeses, pear fennel mostarda, dried and fresh fruit, nuts, olives
grilled Back Porch Bakery Levain bread

BAKED BRIE EN CROUTE ·20

Brie in puff pastry, honey drizzle, apple brussels sprout salad, grilled bread

GRILLED CAESAR* ·16

Grilled romaine hearts, shaved parmesan, house made caesar
add grilled chicken 7

main

ROASTED BEET SALAD ·20

Mixed greens, sweet potato, green beans, artichoke hearts, heirloom tomato, hearts of palm, goat cheese crostini, herb and honey vinaigrette (v)

CHICKEN MILANESE WITH ARUGULA SALAD ·24

panko crusted chicken breast, lemon caper sauce

BUCATINI WITH BEEF RAGU* ·26

fresh Etto pasta, grassfed beef, organic tomato, herbs, parmesan topped with fresh baguette crostini

KICKASS ANGUS BURGER ·25

brie, leek & thyme aioli, tomato, arugula, brioche bun
add bacon 3

finish

CHOCOLATE POT DE CREME ·10

PEAR APRICOT CLAFOUTIS ·10

*vegetarian option available



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