

SPECIALTY BITES

HUMMUS TRIO
Roasted Red Pepper & Tomato,
Queso Fresco & Cilantro and a
Traditional Hummus served with
warm Grilled Pita.
\$ 9.95

**LOBSTER AND
CORN FRITTERS**
\$ 12.95

OLIVE MEDLEY
Rustic Spanish Olive Medley
Marinated in Garlic, Olive Oil, Chili
Flakes, and Citrus Zest.
\$ 5.95

AKAUSHI ALBONDIGAS
In a Light Tomato Broth, Grated
Manchego Cheese and
Toasted Baguette.
\$ 9.95

PROSCIUTTO & TALEGGIO
Grilled Flat Bread with Red Onions,
Grapes, and Truffle Oil.
\$ 14.95

**DUCK BACON &
HUMBOLT FOG FLAT BREAD**
Thinly sliced Muscovy Duck Breast
Bacon, Humbolt Fog California
Goat Cheese, House-Candied
Pecans and Mixed Field Greens
on Grilled Flat Bread
\$ 14.95

GRILLED BRIE
Truffled Greens with a Black
Mission Fig Preserve. Served with
Toasted Baguettes.
\$ 14.95

CHEESE

*All Cheeses served with Grilled Bread
and Appropriate Sweets & Savories*

Choose Two Cheeses \$16
Three Cheeses \$22
Four Cheeses \$26

**ROGUE RIVER
CAVEMAN BLUE-
OREGON**
Cow, Semi-Soft Sweet
with a Spicy Finish (add \$1)

MIMOLETTE - FRANCE
Cow, Semi-Firm, Sweet yet Tame

LAGREIN - ITALY
Italian Wine-Washed Cows Milk
Cheese. Semi-Soft with Mild Flavor

**SAINT-ANDRÉ
TRIPLE CREAM BRIE -
FRANCE**
Cow, Soft, Mild yet Rich

**HUMBOLDT FOG -
CALIFORNIA**
Goat, Soft Ripened, Mild
and Earthy (Add \$1)

TRUGOLE - ITALY
Semi Soft Aged 60 Days. Mild,
Grassy & Slightly Tangy.

RONCAL - SPAIN
Sheep, Hard, Rustic and Nutty

CHEF'S SELECTION
Please ask your server for
special selections.

CHARCUTERIE

*Smoked and Cured Meats Served with
House-Made Pub Mustard & Toasted Bread*

Choose Two Meats \$16
Three Meats \$22
Four Meats \$26

SERRANO HAM - SPAIN
Slowly Aged for One Year

ROSETTE DE LYON
French Cured Sausage

**SOPRESSATA
MANGALITSA - ITALY**
Sweet and Robust Cured Sausage

**DUCK SALAMI -
UNITED STATES**
Cured Duck Salami

NAPOLITANA - ITALY
Sausage Cured with Paprika, Spicy
Peppers and Red Wine

PEPPERONI - ITALY
Fine Grain Slightly Smoky and
Mildly Spicy

**CURED SALMON -
NOVA SCOTIA**
Balsamic & Herb

CHEF'S SELECTION
Please ask your server for
special selections.

SPECIALTY FARE

RAINDROP TOMATO SALAD
Heirloom Tomatoes from Raindrop
Farms with Truffled Goat Cheese
and Saba Vinegar
\$ 8.95

HALF - DOZEN OYSTERS
East Coast Oysters served on
the Half Shell.
MARKET

PORK BELLY SLIDERS
Granny Smith Slaw, Apple Jack
BBQ on Toasted Brioche
\$ 11.95

**TRADITIONAL MAINE
LOBSTER ROLL**
Coldwater Lobster Salad on
Artisan Bun.
\$ 15.95

STEAK TARTARE
Hand Chopped Prime Tenderloin,
Sea Capers, Red Onion, Whole
Grain Mustard and Quail Egg.
\$ 20.95

*Consuming raw meats or eggs may increase
your risk of foodborne illness.*

SPECIALTY FARE

**BRAISED AKAUSHI
SHORT RIBS**
Braised in Veal Stock, Red Wine,
and San Marzano Tomatoes with
Toasted Baguette.
\$ 14.95

**SEARED
SASHIMI-GRADE TUNA**
Served with Pickled Ginger, Ponzu
and Asian Aioli.
\$ 14.95

CHEF'S SPECIAL
Please ask your server for
selection of specials.

**“ONE CANNOT
THINK WELL, LOVE
WELL, SLEEP WELL
IF ONE HAS NOT
DINED WELL.”**

BERNARD DE VOTO

DESSERTS

**BUTTER RUM
CHEESECAKE**
New York Style Cheesecake spiked
with Meyers Rum and crowned
with creamy Butterscotch Toffee.
\$ 9.95

**“RESEARCH TELLS
US FOURTEEN
OUT OF ANY TEN
INDIVIDUALS LIKES
CHOCOLATE.”**

GEORGE BERNARD SHAW
1856-1950

**FRENCH MOCHA
CRÈME BRULÉE**
Signature Crème Brulée laced with
Valrhona Chocolate and Espresso.
\$ 9.95

**THREE PIECES
CHOCOLATE
DECADANCE BITES**
Rich Flourless Chocolate Cake in a
Dark Chocolate Ganache.
\$ 9.95