

BAR



*CHAR-GRILLED WINGS | 16.00

choice of crystal buffalo hot sauce, mild, extra hot, creole dry rub, kick'n bourbon, sesame teriyaki, sweet-ginger chili
[served with petite carrots, celery and bleu-cheese]

ULTIMATE GRILLED CHEESE & ROASTED TOMATO BISQUE | 18.00

parmesan & herb crust, grilled tomatoes, applewood peppered bacon, gruyere cheese, cheddar cheese, boursin cheese, gouda cheese, with roasted tomato bisque, toasted goat cheese & thai basil oil

PARMESAN TRUFFLE FRIES | 16.00

yukon gold french fries, black truffle shavings, fresh chopped herbs, fresh minced garlic, roasted garlic & truffle aioli and shaved parmesan

*CACHETTE CHARCUTERIE | *chef's choice cheese - 6 selections*

[select 3 Cheeses, 22.00 | select 5 Cheeses, 26.00]

accompanied with shaved prosciutto, genoa salami, pepperoni, queen olives, castelvetro olives, pepperdews, artichokes, fire roasted red peppers, honey comb, seasonal berries, fig jam, multi-grain crackers, orange-ginger almonds

*SOUTHERN CRAB CAKE | 20.00

cast iron seared crab cake, toasted roma tomato, sweet corn remoulade sauce, applewood bacon, apple-cider braised collard greens

FRIED BRUSSELS SPROUTS | 12.00

apple-cider reduction, pistachios, rosemary salt, and sliced granny smith apples