

## SMALL BAR BITES

<b>MARCONA ALMONDS</b>	<b>\$3</b>
<b>CASTELVETRANO OLIVES</b>	<b>\$3</b>
<b>MARINATED MUSHROOMS</b>	<b>\$3</b>
<b>COMBO OF ALL THREE ABOVE</b>	<b>\$8</b>
<b>EAGLE MOUNTAIN APACHE BLUE CHEESE, CRACKERS</b>	<b>\$6</b>
<b>LATTE DA GOAT CHEESE, CRACKERS</b>	<b>\$6</b>

## APPETIZERS

<b>BRESAOLA &amp; PEARS</b> Dry-Aged Beef Bresaola, Bartlett Pears, Arugula, Eagle Mountain Apache Blue Cheese Vinaigrette 🌿	<b>\$9.95</b>
<b>LEEKs GRIBICHE</b> Chilled Poached Leeks, Sauce Gribiche, Capers, Egg 🌿 🍷	<b>\$8.50</b>
<b>ROASTED BUTTERNUT SQUASH HUMMUS</b> Zaatar Lavash, Texas Olive Ranch Olive Oil, Black Sesame Seeds, Kalamata Olives, Micro Cilantro	<b>\$9.95</b>
<b>ESCARGOT</b> Wild Burgundy Snails, Bone Marrow Garlic Butter, Toasted Bread Crumbs, Gremolata, Grilled Baguette	<b>\$10.95</b>
<b>BOQUERONES EN VINAGRE</b> Spanish White Anchovies, Roasted Piquillo Peppers, Spanish Vinaigrette, Crostini	<b>\$8.95</b>
<b>MANCHEGO CHORIZO CROQUETTES</b> Orange Saffron Aioli, Membrillo Quince Paste, Micro Cilantro	<b>\$9.50</b>
<b>CURRY WURST</b> Fried Kennebec Potatoes, Bratwurst, Curry Sauce, Apple Beet Slaw 🌿	<b>\$10.50</b>

## SOUPS

<b>FRENCH ONION SOUP</b> with Gruyere Toast and Cognac	<b>CUP \$5.50 / BOWL \$7.50</b>
<b>SOUP OF THE DAY</b>	<b>CUP \$5.50 / BOWL \$7.50</b>

Bon Appétit – food services for a sustainable future

🌿 Item can be prepared without gluten. 🍷 Blue Zones Project®