

SMALL BAR BITES

MARCONA ALMONDS	\$3
Salted or Spicy Paprika	
SWEETY DROP PEPPERS	\$3
CASTELVETRANO OLIVES	\$3
COMBO OF ALL THREE ABOVE	\$8
THAI BASIL-SEASONED HOUSE-MADE POTATO CHIPS	\$3
SEASONED HAND-CUT KENNEBEC FRIES WITH AIOLI	\$4
EAGLE MOUNTAIN GRANBURY GOLD GOUDA, CRACKERS	\$6
GOAT CHÈVRE FROM LATTE DA DAIRY, CRACKERS	\$6

APPETIZERS

LOCAL CHEESE PLATE	\$14.95
A Trio of Cheeses from Our Favorite Local Cheesemakers with Pickled Green Beans, Spiced Texas Pecans, Sweet Drop Peppers, Flatbread Crackers · V ·	
HUMMUS & LAVASH CRACKERS	\$9.95
Middle Eastern-Style Garbanzo Bean Dip with Za'atar-Spiced Lavash Crackers, Texas Arbequina Olive Oil, Honey Doe Farm Goat Feta, Kalamata Olives, Local Rebel Tomatoes, Fresh Herbs · G · V ·	
MEXICAN SHRIMP COCKTAIL**	\$13.95
Poached Shrimp, Zesty Cocktail Sauce, Fresh Avocado, Pico de Gallo. Served with Blue Corn Chips · G ·	
MUHAMMARA DIP & LAVASH	\$9.95
Roasted Red Pepper and Walnut Dip seasoned with Pomegranate Molasses, Garlic, Lemon. Served with Lavash Crackers, Drizzle of Texas Olive Oil, Cucumbers · V ·	
ROASTED ASIAN-STYLE BRUSSELS SPROUTS	\$7.95
Seasoned with Tamari, Sriracha, Maple Syrup, Lemon, and Roasted till Crispy · G · V · BZ ·	
BRESAOLA & ARUGULA	\$10.95
Italian Salt-Cured Beef, Thinly Sliced, Served with Arugula, Granny Smith Apple, Grana Padano Cheese, Mustard Dressing · G ·	
SWEET POTATO FRITTERS	\$8.95
Deep-Fried Sweet Potato and White Cheddar Fritters with Housemade Apple Butter · V ·	

Bon Appétit – food services for a sustainable future

· **G** · Item can be prepared without gluten. · **BZ** ·  Blue Zones Project®. · **V** · Vegetarian item.

* There is a risk associated with raw shellfish, undercooked proteins, etc. ** Shellfish Allergy