Champagne and Sparkling Wine

Luca Paretti LOVO, Brut, Prosecco, NV 13/65
Ivy, Blanc de Blancs, Crémant de Bourgogne, NV 15/75
Perrier-Jouët Grand Cuvee, Champagne “Epernay”, NV 22/110
Moet & Chandon, Champagne “Epernay”, Brut Imperial, NV 26/140
Perrier-Jouët Blason Rosé, Champagne, NV 38/190

Desserts  12

Banoffee Bread Pudding, Banana Bread, Toffee Caramel, Banana Ice Cream
Apple Crostada, Caramelized Apples, Maple Sugared Oats, Buttermilk Ice Cream
Black Forest Tarte, Flowerless Chocolate Cake, Cherry Sorbet, Vanilla Ice Cream
Custard Cake, Blueberry Ice Cream, Oatmeal Cookie, Viola Petals
Grandma’s Chocolate Cake, Dark Chocolate Ganache, Roasted Cocoa Ice Cream
Coffee & Donuts, Sugared Beignets, Coffee Syrup

Artisinal Cheese Board, Seasonal Accoutrements  24

Specialty Coffees

La Colombe Coffee 5
La Colombe French Press 8
La Colombe Specialty Coffee 7
Hot Chocolate 7
Tealeaves Teas 5

For Parties of six or more an 18% gratuity will be added to your bill
Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.
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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>warm asiago bread, whipped ‘nduja, local honey</td>
<td>6</td>
</tr>
<tr>
<td>artisanal cheese board, seasonal accoutrements</td>
<td>26</td>
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<tr>
<td>green city market veggies, whipped boursin, guacamole</td>
<td>14</td>
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<tr>
<td>oysters, shallot mignonette, horseradish, cocktail sauce</td>
<td>18</td>
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<tr>
<td>salmon poke, soy-ginger vinaigrette, wontons, furikake, ojo</td>
<td>15</td>
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<tr>
<td>yellowtail tuna crudo, shishito powder, apple granita, yuzu aioli</td>
<td>16</td>
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<tr>
<td>crab toast, avocado, radishes, old bay, lemon aioli</td>
<td>18</td>
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<tr>
<td>broiled oysters, garlic parsley butter, serrano, lemon, parmesan</td>
<td>15</td>
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<tr>
<td>prime beef tartare, black garlic aioli, malted gaufrette frites</td>
<td>17</td>
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<tr>
<td>travelle meatballs, poddo classico, basil, pomodoro sauce</td>
<td>18</td>
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<tr>
<td>picadillo empanadas, ground beef, olives, red peppers</td>
<td>19</td>
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<tr>
<td>pibil mangalitsa pork tostadas, avocado, crema, serrano</td>
<td>14</td>
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<tr>
<td>little mac’s, american cheese, mac sauce, b&amp;b pickles,</td>
<td>17</td>
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<tr>
<td>roasted squash, pita feta cheese, sunflower seeds, pears, parsnips</td>
<td>12</td>
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<tr>
<td>the mac, prime beef burger, mac sauce, american cheese, b&amp;b pickles</td>
<td>23</td>
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<tr>
<td>grilled lamb burger, grilled flatbread, tzatziki sauce, fresh herbs</td>
<td>21</td>
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<tr>
<td>mushroom flatbread, caramelized onions, blue cheese, port reduction</td>
<td>18</td>
</tr>
<tr>
<td>pepperoni flatbread, sausage, pepperonata, mozzarella, basil</td>
<td>18</td>
</tr>
<tr>
<td>margherita flatbread, mozzarella, parmesan, tomato</td>
<td>15</td>
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</tbody>
</table>
PAVILION

SPARKLING
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WHITE WINE
Huff, Riesling, Rheinhessen, 2017 12/60
Tiefenbrunner, Pinot Grigio, South Tirol, 2017 14/70
Fillaboa Albarino, Rias Baixas, 2017 14/70
Foucher-Lebrun, “Le Mont”, Sancerre, 2017 15/75
Penner-Ash, Viognier, Oregon, 2016 19/95
Chateau de la Crée, Montagny 1er Cru, Chardonnay, Burgundy 2016 18/90

ROSE WINE
Copain Rosé “Tous Ensemble” Anderson Valley, 2017 18/90

RED WINE
Angela Estate, Pinot Noir, Willamette Valley, 2013 18/90
Domaine Ruet, Gamay, Beaujolais Cru Regnie, 2017 15/75
Presqu’ile, Pinot Noir, Santa Maria Valley, 2017 22/110
Elvio Cogno, Nebbiolo, Langhe, Piedmont, 2016 22/110
Gerard Bertrand, Grenache-Syrah, Roussillon, France, 2015 13/65
Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, 2016 21/105
Numanthia, Termes, Tempranillo, Toro Spain, 2015 16/80
Bootleg, Merlot, Petit Syrah, Zinfandel, Napa Valley, 2014 21/105

DIGESTIF
Churchill’s 10yr Tawny Port 12
Hennessy V.S.O.P 22
Limoncello 10
Luxardo Amaro 8
Green Chartreuse V.E.P. 32
Louis XIII (1oz) 200