



Bar Menu

Serving from (approximately) 9:30 to Midnight

Cheese Board - nightly selection of domestic and imported cheeses served with blackberry conserve, fresh fruit and croissant wedges 14

Chickpea Hummus - made with organic chickpeas, roasted sesame paste, fresh lemon juice, spices and extra virgin olive oil served with toasted Focaccia 8

Herb cheese stuffed mushrooms - baked in a chardonnay tomato broth with a twenty-five year old balsamic vinegar 12

Sautéed Lump Crab cake - served over parmesan and truffle oil tossed allumette potatoes and drizzled with a stone ground mustard remoulade 12

Mixed field green salad – with shredded carrots, cucumbers, grape tomatoes, dried cranberries and Parmesan cheese with your choice of dressing 12

Classic Caesar salad - torn crisp romaine lettuce tossed with a tangy Caesar dressing; topped with garlic croutons and shaved Parmigiano-Reggiano cheese 12

Warmed goat cheese salad - medallions of herb encrusted goat cheese served on mixed field greens with roasted walnuts, shallots, avocado and red grapes tossed in a sherry vinaigrette 12

Corned Duck Rye - shaved corned breast of Mullard duck is served warm on toasted Pumpernickel-Rye, with pickled cabbage, house made roasted garlic Russian dressing and melted Swiss cheese 11

Pimento Cheese Quesadilla - our house made pimento cheese melted with apple wood smoked bacon, fresh tomato and jalapeno peppers in a crisp spinach tortilla served with a spicy ranch dipping sauce 10

Gourmet Pizza - our hand tossed crust is grilled and topped with an oven roasted tomato sauce, Fontina, fresh mozzarella and parmesan cheese, and a crispy mix of Pancetta, apple wood smoked bacon and Prosciutto, and is garnished with basil pesto and tomato concasse 10

Gourmet Burger - 8oz. Burger made with filet and strip steak trimmings, topped with an applewood smoked bacon and caramelized onion relish, melted smoked gouda cheese and roasted garlic aoli on a hand made New York Kaiser Roll served with Terra chips 12