

# SAVORY & SWEET BITES

## MEATS & CHEESES

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### **CHEESE BOARD** [choice of 3 or 5] 19.00/21.00

Camembert, Roquefort, Tomme de Savoie, Port Salut, Brie, Emmental, Chèvre or Chef's Choice  
Served with fresh fruit, honeycomb, preserves, and baguette

### **CHARCUTERIE BOARD** 24.00

Assorted cured meats, 2 cheeses, baguette, mustard, and marinated vegetables (Chef's Choice)  
Served with fresh fruit, honeycomb, preserves, and baguette

## **DESSERTS** Desserts made in house. Ask your server for availability.

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**Chocolate Mousse** 6.50  
*with fresh whipped cream and strawberry garnish*

**Hazelnut Torte** 8.00  
*with chocolate ganache*

**Pavlova** 7.50  
*Meringue cake with whipped cream and berries*

**Lemon Crêpe** 11.00  
*with housemade lemon curd and lemon sugar*

**Seasonal Tartlette** 7.00

**Macarons** 2.75  
*See display case*

**Assorted Baked Goods & Desserts** Varies  
*See display case*



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# BOISSONS [beverages]

## COCKTAILS

**CLASSIC MIMOSA** 7 (5 on Sun)

**THE BETSY** 8

*sunrise mimosa with brut, orange juice, grenadine*

**THE NICKODEN** 9.50

*brut, pomegranate juice, lemon simple syrup*

**THE HOCKING** 9

*brut, grapefruit juice, rosemary simple syrup*

**THE MONTGOMERY** 9

*brut, lemonade, lavender simple syrup*

**VODKA LAVENDER  
LEMONADE** 10

**COLD BREW BOURBON** 12

*Vignette cold brew, maple, cream*

**FRENCH 75** 12

*brut, gin, lemon juice, simple syrup*

**APEROL SPRITZ** 12

*Aperol, soda water, prosecco*

*[make it strawberry +1.50]*

**PALOMA** 12

*tequila, lime juice, grapefruit soda*

**BLUEBERRY  
MARTINI** 13

*housemade syrup, vodka, lemon*

**BLOODY MARY** 12

*housemade mix, olive and pickle garnish*

**KIR ROYALE** 10

*crème de cassis, brut*

**MIMOSAS TO SHARE!** classic 26 / specialty 34 [serves 4]  
*includes one bottle of brut, juice, syrup, and garnish*

## WINE

*Ask your server about daily wine specials!*

### RED

**Beaujolais** 11/41

*Pizay Gamay, Beaujolais, France*

**Syrah** 9/36

*Guigal Grenache, Rhône Valley, France*

**Malbec** 10/39

*Clos la Coutale, Cahors, France*

**House Red** 10/35

### WHITE

**Sauvignon Blanc** 9/36

*Les Jamelles, Aude Valley, France*

**Fairvalley Chenin Blanc** 8/30

*Western Cape, South Africa*

**House White** 7/26

**Brut** 9/32

*Mistinguet, Barcelona*

**Prosecco** 10/38

*Fossalta di Piave, Italy*

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