

SWEET & SAVORY BITES

Rotating small plates menu — changes monthly

MEATS & CHEESES

CHEESE

Plate [choice of 3]: 16 | Board [choice of 5]: 23

Camembert, Roquefort, Tomme de Savoie, Port Salut, Brie, Emmental, Chèvre or Chef's Choice

served with fresh fruit, honeycomb, preserves, and baguette

CHARCUTERIE

Plate 18 | Board 26

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.

Chocolate Mousse	6.5
<i>with fresh whipped cream and strawberry garnish</i>	

Hazelnut Torte	8.5
<i>with chocolate ganache</i>	

Pavlova	8
<i>meringue cake with whipped cream and berries</i>	

Raspberry Ricotta Crêpe	12
<i>with raspberry coulis and whipped ricotta</i>	

Seasonal Fruit Tartlette	7
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Tarte Tatin	9.5
<i>with vanilla crème fraîche</i>	

Basque Cheesecake	10
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Macarons	2.75
<i>ask your server for today's flavors</i>	

Assorted Baked Goods & Desserts	varies
<i>ask your server for specials</i>	

COCKTAILS

**can be made non-alcoholic*

Classic Mimosa 8 (5 on Sun)

The Betsy 9

sunrise mimosa with brut, orange juice, grenadine

The Nickodem 10

brut, pomegranate juice, lemon simple syrup

The Hocking* 10

brut, white cranberry juice, rosemary simple syrup

Vodka Lavender Lemonade 13

Cold Brew Bourbon 15

Vignette cold brew, maple, cream

Shirley Temple* 6

Paloma* 14

tequila, lime juice, grapefruit soda

Sangria 11

Espresso Martini 15

espresso, vodka, Baileys

Old Fashioned 15

Bourbon, demerara sugar, bitters, cherry

Spiced Pear Cosmo 14

spiced pear nectar, pear liqueur, vodka

French 75 14

brut, gin, lemon juice, simple syrup

Spritz* 14

choice of Aperol or Hugo

Iced Irish Coffee 15

dark roast coffee, whiskey, brown sugar, whipped cream

Bloody Mary 15

housemade mix, olive and pickle garnish

Kir Royale 12

crème de cassis, brut

Lambrusco Smash 15

Lambrusco, mezcal, orange, ginger beer

MIMOSAS TO SHARE!

classic 28 / 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

House Red 10/35

WHITE

Sauvignon Blanc 9/36

Les Jamelles, Aude Valley, France

House White 7/26

Sparkling & Rosé

ask your server