

SAVORY & SWEET BITES

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
with fresh whipped cream and strawberry garnish

Hazelnut Torte 8.50
with chocolate ganache

Pavlova 8
Meringue cake with whipped cream and berries

Lemon Crêpe 12
with housemade lemon curd and lemon sugar

Seasonal Tartlette 7

Tarte Tatin 9.50
with whipped ricotta

Basque Cheesecake 10

Macarons 2.75
Ask your server for today's flavors

Assorted Baked Goods & Desserts Varies
Ask your server for specials

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COCKTAILS

**can be made non-alcoholic*

THE NICKODEM 10
brut, pomegranate juice, lemon simple syrup

THE HOCKING* 10.50
brut, white cranberry juice, rosemary simple syrup

**VODKA LAVENDER
LEMONADE** 11

**COLD BREW
BOURBON** 15
Vignette cold brew, maple, cream

OLD FASHIONED 15
Bourbon, demerara sugar, bitters, cherry

HOT TODDY 14
Bourbon, honey, lemon

IRISH COFFEE 12
Dark roast, brown sugar, Irish Whiskey, cream

FRENCH 75 13
brut, gin, lemon juice, simple syrup

APEROL SPRITZ* 13
Aperol, soda water, prosecco
[make it cranberry +1.50]

**PROSECCO PEAR
SPARKLER*** 13
pear nectar, vodka, lemon, prosecco

ESPRESSO MARTINI 14
housemade syrup, vodka, lemon

KIR ROYALE 11
crème de cassis, brut

LAMBRUSCO SHASH 14
Lambrusco, mezcal, orange, ginger beer

SHIRLEY TEMPLE 5.50

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

Join our wine club!
Visit our website for details.



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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