# SAVORY & SWEET BITES

## **MEATS & CHEESES**

#### CHEESE

Plate [choice of 3]: 12 | Board [choice of 5]: 21

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

#### **CHARCUTERIE**

Plate 14 | Board 24

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

<b>DESSERTS</b> Desserts made in hou Ask your server for availabil	
<b>Chocolate Mousse</b> with fresh whipped cream and strawberry gar	6.5
Hazelnut Torte with chocolate ganache	8
<b>Pavlova</b> Meringue cake with whipped cream and berri	7.5
<b>Lemon Crêpe</b> with housemade lemon curd and lemon sugar	11
Seasonal Tartlette	7
<b>Macarons</b> Ask your server for today's flavors	2.75
Assorted Baked Goods & Desserts	Varies

*Ask your server for specials* 



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# MEATS & CHEESES

CHEESE	I
Comembert Roque	fort

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### 

**Chocolate Mousse** 

Hazelnut Torte

Pavlova

Ask your server for availability. 6.5 with fresh whipped cream and strawberry garnish 8 *with chocolate ganache* 7.5 Meringue cake with whipped cream and berries

Lemon Crêpe with housemade lemon curd and lemon sugar

Seasonal Tartlette 7 2.75 Macarons Ask your server for today's flavors

Assorted Baked Goods & Desserts Varies *Ask your server for specials* 



# COCKTAILS

\*can be made non-alcoholic

### CLASSIC MIMOSA 7 (5 on Sun)

**THE BETSY** 8 sunrise mimosa with brut, orange juice, grenadine

**THE NICKODEM** 9.50 brut, pomegranate juice, lemon simple syrup

**THE HOCKING\*** 9 brut, grapefruit juice, rosemary simple syrup

THE MONTCOMERY\*9

brut, lemonade, lavender simple syrup

VODKA LAVENDER LEMONADE 10

COLD BREW BOURBON 15

Vignette cold brew, maple, cream

#### SHIRLEY TEMPLE 5.50

**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

**SOFT DRINKS** *assorted — ask your server* 

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**SOFT DRINKS** assorted — ask your server

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

### WINE

#### 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 Ask your server about daily wine specials!

### 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 Mistinguett, Barcelona

**Prosecco** 10/38 Fossalta di Piave, Italy

#### Ask your server about daily wine specials!

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## WINE

#### 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

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