

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 8.5
with chocolate ganache

Pavlova 8
meringue cake with whipped cream and berries

Raspberry Ricotta Crêpe 12
with raspberry coulis and whipped ricotta

Seasonal Tartlette 7

Tarte Tatin 9.5
with vanilla crème fraîche

Basque Cheesecake 10

Macarons 2.75
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 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

LIMONCELLO 13

served neat, on the rocks

**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

FRENCH 75 14

brut, gin, lemon juice, simple syrup

SPRITZ* 14

choice of Aperol or Hugo

**PROSECCO PEAR
SPARKLER*** 13

pear nectar, vodka, lemon, prosecco

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

**CUCUMBER FENNEL
FIZZ** 14

gin, ginger beer, fresh blueberry

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

House Red 10/35

WHITE

Sauvignon Blanc 9/36

Les Jamelles, Aude Valley, France

House White 7/26

Sparkling & Rosé

ask your server