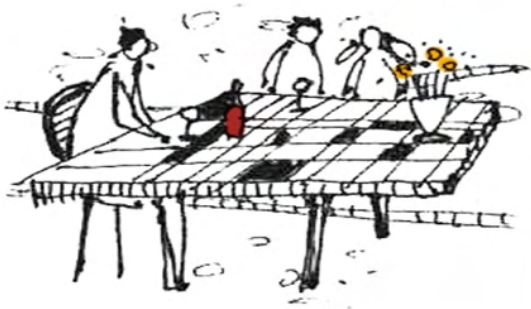


BISTRO MENU



Small Bites

-  **Truffle Kettle Chips** 13
Baked Kettle Chips, Black Truffle Zest, Parmesan, Chive
-  **Olive & Almond** 12
Castelvetrano, Marcona
-  **Deviled Egg** 10
Four Deviled Eggs, Ham, Chive
-  **Chorizo Stuffed Mushroom** 11
Portobello, Fontina, Romesco
-  **Bread & Butter** 10
Fresh Bread, Herb Garlic Butter, Radish Chips
-  **Lamb Meatball** 13
Two Meatballs, Kalamata Yogurt, Couscous
-  **Chicken Pâté** 15
Butter Seal, Cognac, Mustard, Cornichons, Red Onion, Crostini





Salads

-  **Warm Goat Cheese Croutes** 14
Bibb, Spring Mix, Cherry Heirloom, Red Wine Vinaigrette
-  **Endive & Apple** 13
Spring Mix, Bleu Cheese Crumbles, Popped Amaranth, Sherry Vinaigrette
-  **Wedge** 19
Iceberg, Lardon, Cherry Heirloom, Red Grape, Bleu Cheese, Chive, Tarragon
-  **Salmon Cobb** 20
Scottish Smoked Salmon, Couscous, Pepitas, Currants, Parmesan, Corn, Arugula, Balsamic Tomato, Buttermilk Basil Dressing

Shareable Boards

Served with seasonal fruit, spreads, bread, & crackers. Gluten-free crackers available.

-  **House Board** 35
Chef's Selection of Two Cheeses & One Meat
-  **Charcuterie Board** 49
Chef's Selection of Cured and Smoked Meats & Artisanal Cheeses

Build Your Own 6/item
Served with Bread & Crackers










Vitae Spirits

Craft • \$39/bottle • Taste 3 for \$11

- Platinum Rum** • Un-aged, light & extremely adaptable
- Golden Rum** • Sugarcane, molasses & toasted white oak
- Modern Gin** • Infused with 18 different botanicals
- Orange Liqueur** • Orange zest, sweet orange & spice
- Anisette** • Anise seed, fennel seed & lemon zest
- Coffee Liqueur** • Coffee beans from Panama & Columbia

Reserve • \$49/bottle • Taste 3 for \$15

- Barreled Champion Collab #3** • Light maltiness & hops
- Maple Cream** • Maple syrup, cream & rum
- Barreled Coffee Liqueur** • Roasted almonds, hazelnut
- Conifer** • Aromatics of forest walks & green mosses
- Spiced Rum** • Infused with warm aromatic spices
- Smoked Rum** • Infused with cane juice & toasted oak
- Old Tom Gin** • Vanilla, juniper and nutmeg aromas

Wine Pairing Key	 Aromatic White	 Light Red	 Sparkling
	 Non-Aromatic White	 Medium Red	 Piquette
	 Rose	 Heavy Red	 Dessert

TRUST YOUR PALATE

But let us guide you! Each menu item and each wine has a colored wine glass icon next to it — match them for an easy pairing.




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BISTRO MENU

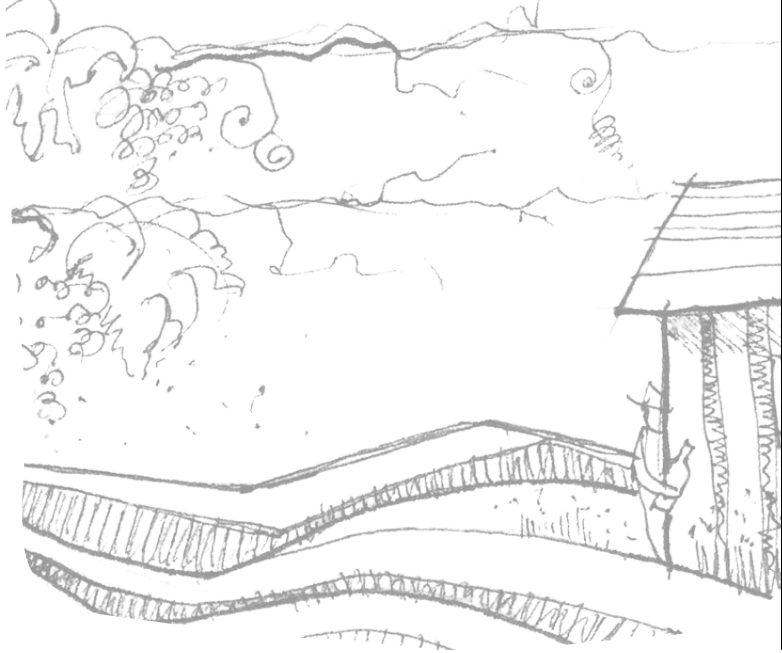
Plat Principle

 Herb Lemon Roasted Chicken	22
Half Chicken, Au Jus with Potato Salad Please allow extra time to prepare.	
 Vegan Pot-Au-Feu	17
Mushrooms, Carrot, Celery, Parsnip, Butternut, Shallot, White Bean, & Red Potato Stewed in Herbed Broth, Gremolata Crumb, Basil Pistou	
 Lobster Mac & Cheese	25
Rotini, Lobster Bechamel, Butter Poached Lobster, Cheese Blend, Herbed Crumb Crust with Side Salad	
 Beef Ragu & Pappardelle	22
Braised in Tomato & Wine, Parmesan	
 Roasted Vegetables	20
Seasonal Vegetables Add Goat Cheese Mousse \$1.50	





Desserts

 Chocolate Pot de Creme	10
Topped with Nut Brittle	
 French Apple Cake	10
A la mode \$2	
 Shannon's French Vanilla Ice Cream	6
Served in waffle bowl. Add chocolate, caramel, or hot honey for +\$1.	

Seasonal Granita 6
Semi-frozen dessert made from sugar, water and PSC wine *contains alcohol



Brick Fired Pizza

 Fromage	17
San Marzano Tomato Sauce, House Blend Cheese, Basil Pistou	
 Chef Mushroom	18
Roasted Garlic Puree, Mushroom Mix, Mozzarella, Caramelized Shallot, Thyme	
 Charcuterie	19
San Marzano Tomato Sauce, Mozzarella, 5 Cured Meats, Parmesan, Oregano	
 Fig & Prosciutto	24
Goat Cheese Mousse, Arugula, Walnut, White Truffle Oil	
Add hot honey to any pizza \$1	

Paninis










Served with kettle chips. Add side salad \$5.

 Grilled Cheese	15
Sourdough, Fontina, Taleggio, Lingonberry	
 Pastrami	17
Cheddar, Endive Slaw, Apple Mustard Chutney	
 Portobella	19
Roasted Seasonal Vegetables, Fontina, Arugula, Romesco Dip	
 Wine Club	23
Ham, Turkey, Bacon, Bibb, Tomato, Mayo, Mustard Violette	

Drinks

Apple Juice	\$4
Iced Tea: Ask Server For Flavors	\$4
San Pellegrino: Ask Server For Flavors	\$4
Izze Sparkling Juice: Ask Server For Flavors	\$3
Root Beer	\$4
Sedona Sparkling or Spring Water (500mL)	\$4
Sedona Sparkling or Spring Water (750mL)	\$7
Press Coffee Roasters Cold Brew	\$7
Drip Coffee or Hot Tea	\$5

Wine Pairing Key

 Aromatic White	 Light Red	 Sparkling
 Non-Aromatic White	 Medium Red	 Piquette
 Rose	 Heavy Red	 Dessert

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PICNIC FOOD






Small Bites



-  **Truffle Kettle Chips** 14
Baked Kettle Chips, Black Truffle Zest, Parmesan, Chive
-  **Olive & Almond** 13
Castelvetrano, Marcona
-  **Deviled Egg** 11
Four Deviled Eggs, Ham, Chive
-  **Bread & Butter** 11
Fresh Bread, Herb Garlic Butter, Radish Chips
-  **Lamb Meatball** 14
Two Meatballs, Kalamata Yogurt, Couscous

Paninis

Served with kettle chips. Add side salad \$5.



-  **Grilled Cheese** 16
Sourdough, Fontina, Taleggio, Lingonberry
-  **Pastrami** 18
Cheddar, Endive Slaw, Apple Mustard Chutney
-  **Portobella** 20
Roasted Seasonal Vegetables, Fontina, Arugula, Romesco Dip
-  **Wine Club** 24
Ham, Turkey, Bacon, Bibb, Tomato, Mayo, Mustard Violette

House Sweets

-  **French Apple Cake** 11
A la mode \$2
-  **Shannon's French Vanilla Ice Cream** 7
Served in waffle bowl. Add chocolate, caramel, or hot honey for +\$1.



Seasonal Granita 7
Semi-frozen dessert made from sugar, water and PSC wine *contains alcohol

Salads





-  **Warm Goat Cheese Croutes** 15
Bibb, Spring Mix, Cherry Heirloom, Red Wine Vinaigrette
-  **Endive & Apple** 14
Spring Mix, Bleu Cheese Crumbles, Popped Amaranth, Sherry Vinaigrette

Shareable Boards

Served with seasonal fruit, spreads, bread, & crackers. Gluten-free crackers available.










-  **House Board** 36
Chef's Selection of Two Cheeses & One Meat
-  **Charcuterie Board** 49
Chef's Selection of Cured and Smoked Meats & Artisanal Cheeses

Brick Fired Pizza

-  **Fromage** 18
San Marzano Tomato Sauce, House Blend Cheese, Basil Pistou
-  **Chef Mushroom** 19
Roasted Garlic Puree, Mushroom Mix, Mozzarella, Caramelized Shallot, Thyme
-  **Charcuterie** 20
San Marzano Tomato Sauce, Mozzarella, 5 Cured Meats, Parmesan, Oregano
-  **Fig & Prosciutto** 25
Goat Cheese Mousse, Arugula, Walnut, White Truffle Oil



Wine Pairing Key

- | | | |
|--|--|---|
|  Aromatic White |  Light Red |  Sparkling |
|  Non-Aromatic White |  Medium Red |  Piquette |
|  Rose |  Heavy Red |  Dessert |

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