

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
- Coffee Liqueur** • Coffee beans from Panama & Columbia
- Anisette** • Anise seed, fennel seed & lemon zest

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

- Barreled Champion Collab #3** • Light maltiness & hops
- Maple Cream** • Maple syrup, cream & rum
- Damson Gin** • Infused with Damson plum
- Maple Syrup Barrel Finished Rum** • Maple & toffee
- Barreled Coffee Liqueur** • Roasted almonds, hazelnut
- Fruitiness** • Distilled hard apple cider & orange extract
- Spiced Rum** • Infused with warm aromatic spices
- Smoked Rum** • Infused with cane juice & toasted oak

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

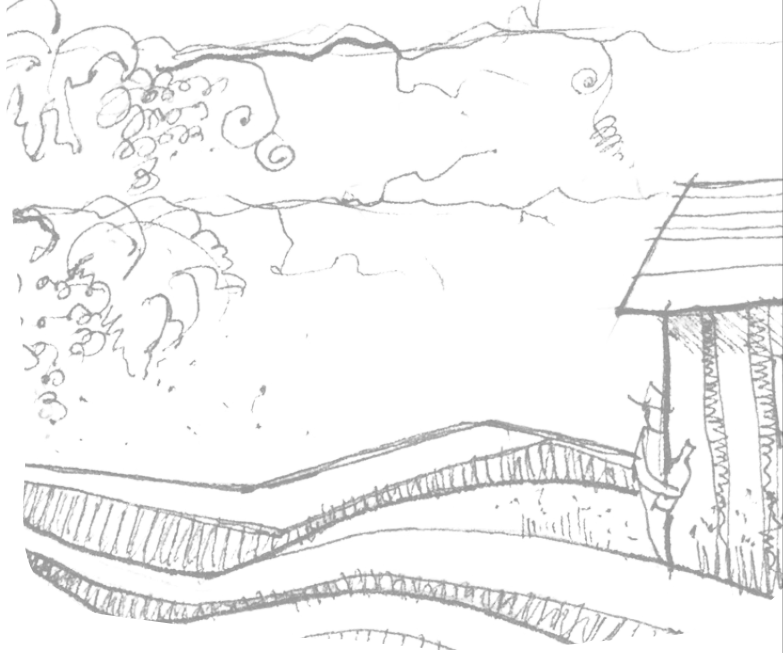
Plat Principle

-  **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** 19
Roasted Garlic Puree, Mushroom Mix, Mozzarella, Caramelized Shallot, Thyme
-  **Charcuterie** 18
San Marzano Tomato Sauce, Mozzarella, 5 Cured Meats, Parmesan, Oregano
-  **Fig & Prosciutto** 24
Goat Cheese Mousse, Arugula, Walnut, White Truffle Oil

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** \$2.99
- Iced Tea: Ask Server For Flavors** \$2.99
- San Pellegrino: Ask Server For Flavors** \$2.99
- Izze Sparkling Juice: Ask Server For Flavors** \$2.00
- Root Beer** \$2.99
- Sedona Sparkling or Spring Water (500mL)** \$2.99
- Sedona Sparkling or Spring Water (750mL)** \$5.99
- Press Coffee Roasters Cold Brew** \$6.00
- Drip Coffee or Hot Tea** \$3.50

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PICNIC FOOD






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Castelvetrano, Marcona
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Four Deviled Eggs, Ham, Chive
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Fresh Bread, Herb Garlic Butter, Radish Chips
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Two Meatballs, Kalamata Yogurt, Couscous

Paninis

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-  **Portobella** 19
Roasted Seasonal Vegetables, Fontina, Arugula, Romesco Dip
-  **Wine Club** 25
Ham, Turkey, Bacon, Bibb, Tomato, Mayo, Mustard Violette

Salads



-  **Warm Goat Cheese Croutes** 18
Bibb, Spring Mix, Cherry Heirloom, Red Wine Vinaigrette
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House Sweets

-  **French Apple Cake** 8
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

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