

THURSDAYS, 3PM - 6PM

BROCCOLI CAESAR 11

grilled broccoli, house made caesar, shaved 24-month parm, brioche croutons (dairy, gluten)

THREE CHEESE PLATE 10

chef's selection, honeycomb, apple, seasonal compote, crostini (dairy, gluten)

RICOTTA & PEA TARTINE 10

sugar snaps, fennel, orange, pea shoots, sourdough (dairy, gluten)

EGGPLANT CAPONATA 8

aged balsamic, toasted pine nuts, grilled naan (gluten, nuts)

SALMON RILLETTE 11

smoked salmon, crème fraiche, fried caper, pickled shallot, crostini (dairy, gluten)

ROASTED NUTS 7

garlic-sesame oil, espelette (nuts, sesame)

DEVILED EGGS 6

cornichon, mustard, trout roe, chive (egg)

RED PEPPER HUMMUS & PITA 6

paprika, paprika oil (sesame, gluten)



BEVERAGES

FEATURED COCKTAIL9OF THE DAY9PROVERB HOUSE WINES7FEATURED BEER5

