

APPETIZERS

SEASONAL SOUP (GF)	8.00
MIXED GREENS, SHAVED FENNEL, RADISH, FRISEE & PICKLED VEGETABLES W/ SHERRY VINAIGRETTE (GF)	12.00
SPINACH SALAD, HONEY PICKLED PEARS, SHAVED RED ONION, CANDIED PECANS, GORGONZOLA CHEESE & ROASTED LEMON AGAVE VINAIGRETTE (GF)	13.00
CAESAR SALAD, WARM MENNONITE BACON, ASIAGO CHEESE & CROUTONS (*)	15.00
SAUTEED SPICY SHRIMP, OLIVE OIL, SAMBAL, PARSLEY, GARLIC & GRILLED BAGUETTE (*)	18.00/5
SHRIMP COCKTAIL WITH COCKTAIL SAUCE (GF)	17.00/5
CHARCUTERIE BOARD A SELECTION OF DUCK LIVER PATE, ASSORTED SLICED MEAT, CHUTNEY AND HOUSE PICKLES (*)	25.00
ESCARGOTS MARINATED IN WHITE WINE & TARRAGON, GARLIC BUTTER & GRUYERE CHEESE GRATIN (*)	17.00

(GF) GLUTEN FREE

(*) COULD BE MADE GLUTEN FREE