

Drink

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\$2 off wines by the glass

Boards

**Cheese \$14.00**

chef's choice, apricot mostarda, grapes, lavosh

**charcuterie \$14.00**

chef's choice, pickles, house made chips

**vegetable \$9.00**

grilled summer squash, confit potato, whipped feta, marinated mushrooms, crispy brussels sprouts

Bites

**pommes frites \$4.00**

truffle aioli

**olives \$4.00**

house made potato chips

**crab dip \$11.00**

bruleed parmesan, crostini

**seared tuna \$11.00**

frisee, pickled grapes, herb cracklin, preserved lemon vinaigrette

**lamb meatballs \$6.00**

harissa tomato sauce, tzatziki, parsley, cilantro, basil

**bruschetta \$5.00**

grilled bread, basil spread, heirloom cherry tomatoes, balsamic reduction

**tannin 8 oz. wagyu burger \$12.00**

smoked cheddar, tomato, bacon, onion bun