

LATE NIGHT HAPPY HOUR

Tuesday (all day), Wednesday, & Thursday 10:00-11:00 pm // Friday & Saturday 10:00 pm – Midnight

WINE 'N' BEER

(subject to change upon availability)

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| Pavette Cabernet 6
smooth, red berries, light vanilla, & oak. | Opera Prima Sparkling 6
fruit-driven and easy drinking. |
| Pavette Sauvignon Blanc . . . 6
bright, crisp, and easy drinking. | Bellafina Pink Moscato 6
fruity, pink, sweet, and with tiny bubbles. |
| Campuket Tradition Rosé . . 6
refreshing, dry, with a mineral crispiness. | Montucky "Cold Snack" 6
Easy drinking lager in a 16 ounce! |

BISTRO BITES

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| Pork Belly Bites 6
bourbon glaze & topped with sesame seeds. (d/n) | Lemon Pepper Shrimp 6
in a lemon pepper butter sauce. (g/n) |
| Fried Risotto 6
topped with tomato cream sauce. (g/v/n) | Chicken Dumplings 6
chicken, vegetables, sweet chili glaze. (d/n) |
| Brussels Sprouts 6
ponzu-hoisin glaze, sesame seeds. (g/v/d/n) | Octopus Tacos 6
mango pico, and cilantro aioli, on corn. (g/d/n) |
| V&V Fries 6
tossed in our house seasoning. (g/v/d/n) | Mini Meatballs 6
topped with pomodoro sauce. (n) |

FLATBREADS

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| Margherita 14
tomatoes, basil, sea salt, black pepper, pomodoro sauce, & mozzarella. (g/v/n) | Blackened Chicken 15
artichokes, marinated olives, red onion, roasted tomato sauce & mozzarella. (g/n) |
| Summer Veggie 15
zucchini, mushroom, eggplant, asparagus, pomodoro sauce, mozzarella, & feta. (g/v/n) | Fungi Prosciutto 16
mushrooms, mozzarella, arugula, prosciutto, white truffle cream, and parmesan. (g/n) |
| Spanish 16
Spanish chorizo, cherry tomato, pomodoro, olives, mozzarella, balsamic glaze. (g/n) | Smoked Salmon 16
smoked salmon, mozzarella, arugula, capers, dill cream, grape tomatoes, red onion. (g/n) |

CHARCUTERIE

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| Cheese Board 16
Chef's selection of four kinds of cheese, fruit, and accoutrements. (g) | Community Board 49
a generous half and half selection on a large board made for four to six people.* (g) |
| Cured Meat Board 16
Chef's selection of four types of meat and accoutrements.* (g/d) | Bread Board 5
sliced baked baguette, served with homemade champagne butter.* (v/n) |
| Half and Half Board 16
Chef's selection of two cheeses and two meats, fruit, and accoutrements.* (g) | |

allergy guide: **g** = gluten sensitive, **v** = vegetarian, **d** = dairy-free, **n** = nut-free / *substitute gluten-free toast for \$1 // consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

