

SHARE

ART[ISAN] PALATE 38

Chef curated charcuterie board including 2 meats & 4 cheeses with accoutrements

*pair this with a glass of Alban Roblin Sancerre or Carra Amarone

STRAWBERRY BRUSCHETTA 12

Fresh strawberries, mozzarella, basil, VSOP 12 yr aged balsamic glaze

*pair this with a glass of Opolo sparkling French Colombard

HUMMUS 9

Hummus made with love by Hummus Chick, a women owned business, served with mini pita

*pair this with a glass of Thymiopoulos Naoussa Xinomavro

CUCUMBER DILL TZATZIKI 9

Served with mini pita & English cucumber slices

*pair this with a glass of Anatoikos Assyrtiko

LEMON RICOTTA CROISSANT 7

Lemon ricotta on toasted croissant, acacia honey drizzle

*pair this with a glass of Cleto Chiarli Lambrusco

CHICKEN SALAD CROISSANT 13

Pulled chicken breast, honey crisp apple, celery, red grapes, almonds, mayo on a toasted croissant served with cucumber tomato salad

*pair this with Sweet Cheeks Pinot Gris

LOX TOAST 14

Toasted sour dough, garlic herb cream cheese, smoked salmon, red onion, crispy capers, arugula

*pair this with a glass of Allegrini Lugana or Prisma Pinot Noir

CROQUE MONSIEUR 14

Ham & Gruyère on brioche bread, topped & toasted with bechamel & Parmesan cheese

*pair this with a glass of Paul Danguin Champagne or Castellaure La Buvette Grenache Carignan

POT ROAST SANDWICH 15

Slow cooked rump roast on toasted sour dough, Swiss cheese, horsey sauce

*pair this with a glass of Eagle Eye Cabernet Franc

INDULGE

PASSIONFRUIT CHEESECAKE 8

New York Style Cheesecake topped with Passionfruit coulis

*pair this with Ace Guava Cider

THE CHEESECAKE LADY CHEESECAKE 9

Supporting another woman owned, local business is what we live for. Available in Plain, Lemon Blueberry & Pumpkin

*pair this with Salexis Chardonnay

*GF HAZELNUT CHOCOLATE CAKE 10

Silky chocolate praline sabayon with two layers of sprinkled hazelnut chocolate dacquois atop raspberry rose compote, Gluten Free

*pair this with Reynold's Family Fortitude Late Harvest Zinfandel

MACARONS 2.5 each

Your choice of flavor: Cappuccino, Chocolate, Creme Brûlée, Pistachio, Raspberry, Vanilla

*pair this with a glass of Astoria Sparkling Moscato

Please specify any allergies to your server so we can try to accommodate your dietary needs, however we cannot guarantee there is no cross contamination in foods that are processed outside of our kitchen.

fare
life