

BAR MENU

Marinated olives & roasted almonds	4.00
Two hard cooked eggs from the Goat Ranch with anchovies and olive oil	4.00
Housemade country pâté with cornichons and mustard	6.00
Caesar salad	10.00
Antipasti - Fra'Mani salami gentile, prosciutto di Parma, hot sopressata, housemade mozzarella, oil cured olives and roasted red peppers	9.00
Steamed blue mussels with leeks, fennel, saffron, cream and white wine	9.00
Deep fried rice croquettes filled with wild mushrooms and housemade mozzarella	6.50
Today's soup	8.00
Grilled goat cheese wrapped in radicchio, with tapenade and grilled levain	8.00
Kabocha squash gnocchi with black trumpet mushrooms, brown butter, fried sage and parmesan	10.00
Grilled fontina cheese sandwich with potato chips with prosciutto di Parma add 2.00	6.50
Fresh ground chuck on a Fressen poppy seed bun with caramelized onions, gruyère, aioli, arugula, housemade pickles and ketchup, served with french fries with smoky bacon add 2.00	9.00

