



CHEF'S BAR MENU

SERVED AT THE BAR

ALL EVENING

BAR BOARD

Chef's choice of house cured meats & local cheeses
toast points & traditional accompaniments
15

HERITAGE DEVEILED EGGS (DF)

spicy tuna, crispy pork, pickled turmeric
half dozen 17 - dozen (adds truffled egg) 29

HOUSE CUT FRIES ✱ (V,GF)

chili aioli and ketchup
small 6 | large 10

MARKET GREEN SALAD (V,GF)

lemon-olive oil vinaigrette, Parmesan, fingerling chips
9

TEMPURA BACON-WRAPPED CHEESE CURDS

sweet potato, buttermilk sauce
15

BONE MARROW BUTTER BURGER ✱

ground ribeye patty, bone marrow butter
caramelized onion, bandaged cheddar
garlic aioli, Parmesan fries, chili aioli & ketchup
25

STEAK FRITES ✱

coup du jour, garlic sabayon, demi glace
32

"OLD-FASHIONED" HAM SANDWICH ✱

aged gruyere, stone ground mustard, chili aioli
pickled red onion, basil, brioche bun
17

HAPPY HOUR MENU

SERVED AT THE BAR

TUES - FRI 4:00 - 6:00

HOUSE CUT PARMESAN FRIES

chili aioli and ketchup
4

ASSORTED DEVEILED EGGS

spicy tuna | crispy pork | pickled turmeric
2 per

TEMPURA BACON-WRAPPED CHEESE CURDS

sweet potato, buttermilk sauce
2 per

GRILLED CHEESE

pepita polenta sourdough, Trillium, Gruyere
chili crunch, seasonal jam
8

"OLD-FASHIONED" HAM SANDWICH

aged gruyere, stone ground mustard, chili aioli
pickled red onion, basil, brioche bun
6

SMASH BURGER

Hook's 1 year cheddar, crispy bacon
tavern sauce, brioche bun
10

TAVERN SAUSAGE

pickle, whole grain mustard, poppy seed bun
house giardiniera, beer back
10

GLASS WINES

DRAFT BEER

HOUSE COCKTAILS

\$2 OFF

✱: Consuming raw or undercooked meat, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness

(GF): gluten free, (V): vegetarian, (DF): dairy free

a gratuity of 20% will be added to all parties of 6 or more