

BAR *Lizette*

BREAD & BUTTER 8

Dead King Bakery sourdough & multi-grain
miso honey butter ~ black garlic butter ~ maldon sea salt butter

PICKLE PLATE 8

assorted homemade pickled vegetables, sweet little drops, caper berries & mixed olives

BRUSSEL SPROUTS 10

honey balsamic glaze with garlic yogurt & lemon zest

PANISSE 10

fried chickpea fritters with parmesan & rouille (v.o)

TARTE FLAMBEE 12

Delicata squash, goat cheese, shallot jam & micro greens in puff pastry

BURRATA 18

brûléed fig and balsamic reduction toasted pepitas served with grilled sourdough

GRILLED BROCCOLINI CAESAR 12

caesar dressing, herbed breadcrumb & fresh grated parm

SMOKED SALMON RILLETTTE 16

dill cream cheese & capers, served with grilled sourdough

MOULES 18

Calvados, cider & fennel broth served with baguette

THREE MEATS + THREE CHEESE 30

FOUR CHEESES 22

served with baguette & sourdough

FROMAGE

Camembert

La Peral Bleu Cheese

Jasper Hill Cabot Clothbound Cheddar

Birchrunc Hills Farm Fat Cat

Sheep's Milk Manchego, 3 mos.

CHARCUTERIE

Smoking Goose Capocollo di Dorman

Prosciutto

Salmon Rillette

SOUP	<i>FRENCH ONION SOUP</i>	10
	<i>MUSHROOM BISQUE WITH TRUFFLE OIL</i>	9
SALAD	<i>NICOISE</i>	14
add- grilled chicken 6 grilled shrimp 9	mixed greens, roasted brussel sprouts, pickled shallot, roasted potatoes, tuna & hard-boiled egg with a mustard vinaigrette	
	<i>RADISH & ARUGULA SALAD</i>	12
	shaved radish, fresh mint, goat cheese, walnuts, honey vinaigrette & grilled baguette*	
	<i>ENDIVE & CHICORY</i>	14
	Cabot clothbound cheddar, crispy pancetta, sweet drop peppers, hazelnuts and maple vinaigrette	
SANDWICHES	<i>GRILLED PORTABELLA</i>	15
all sandwiches served with fries or side salad	portabella mushroom on grilled sourdough with roasted red peppers, basil aioli, arugula & muenster cheese (v.o)	
	<i>FRENCH ONION BURGER</i>	17
	8 oz hereford Beef, garlic aioli, gruyere cheese, caramelized onions, lettuce on a brioche bun	
	<i>DUCK CONFIT GRILLED CHEESE</i>	18
	on sourdough with dijon and brandied cranberries	
	<i>CHICKEN SCHNITZEL</i>	17
	fennel-apple slaw, red cabbage & housemade pickles on a toasted pretzel bun	
ENTREES	<i>SEARED SCALLOPS</i>	22
	in herbed butter over clam risotto	
	<i>wine pairing suggestion: Antonin Rodet Blanc de Blancs</i>	
	<i>POULET A MOUTARDE</i>	26
	herb seared chicken breast in a dijon cream sauce over Comté pomme aligot	
	<i>wine pairing suggestion: Albert Bichot Macon-Villages Chardonnay</i>	
	<i>RABBIT COQ AU RIESLING</i>	30
	braised rabbit leg in a riesling velouté with pancetta, mushroom & carrot	
	<i>wine pairing suggestion: Martin & Anna Arndorfer Grüner Veltliner</i>	
	<i>MUSHROOM BOURGUIGNON</i>	26
	over Castle Valley Mill polenta (v)	
	<i>wine pairing suggestion: Valdoret Pinot Noir</i>	
	<i>RIB EYE</i>	55
	green peppercorn au poivre & truffled potato pave	
	<i>wine pairing suggestion: John Sloat Cabernet Sauvignon</i>	

(v.o) vegan optional

*tree nut allergy

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