

**SAVORY PLATES**

Potato chips with caramelized onion dip	12	Beet-cured salmon on rye with everything bagel spice
Chicken liver mousse with strawberries and celery	15	BLT House-cured bacon and heirloom tomato
Roasted eggplant dip with sesame lavash	13	Mac n'cheese with panko-parmesan crust
Grilled shrimp ceviche, with avocado mousse	16	Asparagus and spring garlic quiche
Red oak lettuce with fennel, almonds, And orange vinaigrette	14	Roast beef sandwich with horseradish and parsley
Grain salad with cucumber and peppers	14	
Chilled corn soup, with toasted almonds and pickled corn	13	

**SWEETS**

Lemon meringue tart with passionfruit and meringue	12
Cherry almond tart with fennel	12
Chocolate tart with whipped cream and olive oil	12
	16
	20
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Select two savory plates and one sweet	42
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TERRACE  
CAFÉ

**COCKTAILS**

Spritz di Sogno, Sparkling Rosé, Aperol	13
St. Agrestis Negroni, Gin, St. Agrestis Amaro, Sweet Vermouth	13

**BEER**

Pilsner, Sixpoint Crisp	9
IPA, Sloop Juice Bomb	9

**SPARKLING**

Prosecco, Ananas, Italy NV	14/55
Champagne (375ml), La Caravelle, Cuvee Nina, France NV	12/45

**WHITE**

Sancerre, La Rabotine, France 2018	10/35
Chardonnay, Macari Vineyards, Long Island, New York 2017	14/55

**ROSÉ**

Mas de Gourgonnier, Provence, France 2018	12/45
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**RED**

Pinot Noir, Chapter 24, Union Cuvee, Willamette Valley, Oregon 2018	14/55
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Barberan d'Alba, Antonino Vallana, Piedmont, Italy 2017	12/45
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**BEVERAGES**

Iced Tea	4
Soda	4
Coke, Diet Coke, Sprite,	
San Pellegrino Fruit Soda Orange, Grapefruit	5
Juice	4
Orange, Apple	
<b>COFFEE</b>	
Joe Coffee	4
Cold Brew	5
Hot Tea	4
Espresso	4
Cappuccino	5
Latte	5