SAVORY PLATES

Potato chips with caramelized onion dip 12
Chicken liver mousse with strawberries and celery 15
Roasted eggplant dip with sesame lavash 13
Grilled shrimp ceviche, with avocado mousse 16
Red oak lettuce with fennel, almonds, and orange vinaigrette 14
Grain salad with cucumber and peppers 14
Chilled corn soup, with toasted almonds and pickled corn 13

Beet-cured salmon on rye with everything bagel spice 17
BLT House-cured bacon and heirloom tomato 16
Mac n’cheese with panko-parmesan crust 11
Asparagus and spring garlic quiche 16
Roast beef sandwich with horseradish and parsley 20

Select two savory plates and one sweet 42

SWEETS

Lemon meringue tart with passionfruit and meringue 12
Cherry almond tart with fennel 12
Chocolate tart with whipped cream and olive oil 12

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

ROSE

Mas de Gourgonnier, Provence, France 2018 12/45

RED

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

BEVERAGES

Iced Tea 4
Soda 4
Coke, Diet Coke, Sprite, San Pellegrino Fruit Soda 5
Orange, Grapefruit 5

COFFEE

Joe Coffee 4
Cold Brew 5
Hot Tea 4
Espresso 4
Cappuccino 5
Latte 5