

FOOD

Until 11:00pm

FOR SNACKING

MIXED OLIVES \$4.00
SPICED BAR NUTS \$6.00
CRUNCHY PRETZELS \$5.00
PICKLED EGG \$3.00
SALTY POPCORN \$4.00

SALADS

ROASTED BEET \$12.00
Roasted with fennel seed and tossed with arugula in a honey sherry vinaigrette on top a bed of whipped goat cheese

ARUGULA, PECAN AND BLUE CHEESE \$12.00
Tossed in a sweet balsamic vinaigrette and garnished with apples

FOR SHARING

CHICKEN LIVER MOUSSE \$14.00
Cognac marinated mousse paired with red wine onions and tomato chutney

CHEESE PLATE \$17.00
Curated by Janice Beaton Fine Cheeses

CHARCUTERIE PLATE \$17.00
Cured meats and accompaniments

LOW & SLOW LAMB SHANK \$25.00
Slow cooked two day shank with red wine jus, roasted potatoes and seasonal vegetables

TIGER STYLE GRILLED CHEESE \$14.00
Apples, arugula, tomato chutney and goat cheese