

LATE NIGHT

9:30pm-11pm

FOCACCIA FLATBREAD *vegetarian* \$15
garlic cream, pesto, roasted tomato, spinach
add chicken \$4 / add bacon \$4

ORGANIC MESCLUN SALAD *gluten free, vegetarian* \$8
cherry tomatoes, cucumber, carrots, balsamic vinaigrette

WARM SPINACH & BACON DIP \$12
peppadews, flatbread crackers

HOUSE POTATO CHIP *gluten free, vegetarian* \$8
caramelized onion dip

SZECHUAN WINGS \$17
bone-in *gluten free -or- boneless*

PASTRAMI MELT \$17
white cheddar, braised red cabbage, tobacco onions,
smoked chili aioli, pretzel roll
sub crispy cauliflower to make this sandwich vegetarian

TURKEY & BRIE \$17
bacon, cherry marmalade, petite greens, shaved onion, wheatberry bread

SWEETS

BLOOD ORANGE CHEESECAKE *vegetarian* \$11
orange custard, graham crust, orange sauce

GIANDUJA CHOCOLATE TART *gluten free, vegetarian* \$11
passionfruit gel, candied hazelnut, mango-passionfruit sorbet

VANILLA BEAN CREME BRULEE *gluten free, vegetarian* \$11
vanilla bean sable cookie, berries

20% service charge will apply to parties of six or more

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

Executive Chef Troy Stauffer