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## KITCHEN

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### **BUTCHER'S BOARD — 19**

Prosciutto, bacon wrapped pork tenderloin, hot honey butter, grain mustard, cornichons, assorted olives  
Enhance with a duo of artisan cheeses **+6**

### **CRAB DIP — 17**

Lump crab meat, seasoned crumb topping, butter crackers

### **CHILLED SHRIMP COCKTAIL — 16**

Five shrimp, house cocktail sauce, lemon

### **ROAST CHICKEN & GRUYÈRE PRESS — 14**

Thinly sliced roasted chicken breast, Gournay cheese, apricot jam, Gruyere and arugula on toasted baguette served with grain mustard and cornichons

### **CHICKEN PESTO FLATBREAD — 16**

Grilled chicken, mozzarella, provolone, sun-dried tomato, basil pesto, and oregano on toasted focaccia

### **STRAWBERRY, GOAT CHEESE & PROSCIUTTO FLATBREAD** single — **8** | double — **16**

Fresh strawberries, honey goat cheese, prosciutto, arugula, balsamic glaze, lemon

## DESSERT

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### **CHOCOLATE RASPBERRY CAKE PARFAIT — 10**

Chambord soaked chocolate cake layered with cream and vanilla bean toasted meringue

