

Bar Artisanal

Happy Hour

Sunday - Friday
from 4 - 7pm
10pm to closing

SNACKS

- Gougères - 8.50
- Smoked Paprika Popcorn - 4.50
- White Bean Hummus - 6.50
- Chickpea Frites - 6.50
- Grilled Cheese Bites - 6.50
- Marinated Olives - 4.50
- Almonds - 4.50
- Cheese Tempura - 6.50
- Lardo Crostini - 5.50
- Risotto Croquette - 8.50
- Pomme Frites - 4.50

PETITS PLATS

- Mussels Provençal - 10.50
- Squid - 9.50
- Fried Calamari - 9.50
- Dozen Oysters - PA
- Steak Tartare - 13.50
- Lamb Sliders (3) - 15.50
- Artisanal Burger - 14.50
- Steak Frites - 23.50
- Porchetta Sandwich - 15.50

FROMAGE & CHARCUTERIE

Assiette de Charcuterie et Fromages

Assorted Cured Meats, Seasonal Cheeses,
Fruit and Condiments

Petite - 30.00
serves 2-3

Grande - 45.00
serves 3-4

FONDUES

ARTISANAL BLEND or FONDUE DU JOUR

Petite.....25.00 (for 2 – 3 Persons)
Grande.....38.00 (for 4 – 6 Persons)

DIPPERS

- Fingerling Potatoes - 4.50
- Crudités - 4.50
- Apples - 3.50
- Kielbasa - 5.50
- Beef Tips - 11.50
- Speck - 9.50

CHARCUTERIE

- Pio Tosini Prosciutto di Parma - 12.50
- Coppa - 10.50
- Soppressata - 10.50
- Speck - 9.50
- Wild Boar Cacciatorini - 12.50
- Wagyu Bresaola - 15.50
- Jamón Ibérico de Bellota - 20.50**

PIZZA

serves 2-3

Margherita

Buffalo Mozzarella, Tomato-Basil
11.50

Radicchio

Gorgonzola, Figs, Truffle Honey
14.50

Salumi

Soppressata or Coppa or Speck
11.50

Grilled Vegetables

Goat Cheese, Tapenade
12.50

Eggplant

Smoked Mozzarella, Tomato
13.50

Clam

Guanciale, Hot Pepper, Wild Oregano
15.50

Bar Artisanal

Happy Hour

Sunday - Friday
from 4 - 7pm
10pm to closing

DRAFTS \$4

Six Point Wheat, "Righteous Rye"

Sierra Nevada, "Pale Ale"

Victory "Prima Pilsner"

Blue Point, "Toasted Lager"

SANGRIA \$5

RED

Leblon Cachaca, Red Wine, Apples & Oranges

WHITE

St. Germain, White Wine, Peach

WHITE WINES \$6

Albariño, Serra da Estrella,
Rias Baixas, Spain, 2007

Sauvignon Blanc, Kato
Marlborough, New Zealand, 2008

RED WINES \$6

Chateaux Saint-Sulpice,
Bordeaux, France, 2006

Malbec, Antigua Cava
Mendoza, Argentina, 2007

COCKTAILS \$7

Miller Smash

Gin, Lemon, Mint, Cucumber

Grape Fizz

Rum, Lime, Concord Grape

Peppery Pear

Bourbon, Pear, Pink Peppercorns

Bloody Sunrise

Tequila, Blood Orange, Lime