

# — bar menu —

## 8

### house salad

baby greens . romaine . croutons . parmesan . tomato . house vinaigrette  
add grilled shrimp **17** add seared chicken **15** add scallops. **18**

### olives & almonds

truffle oil . herb marinated olives . feta cheese . toasted marcona almonds

## 13

### bacon 3 ways

applewood smoke pork . house cured lamb . braeburn apple brined wild boar . mixed field greens

### oysters rockefeller

4 fresh east coast . varietals . spinach béchamel . parmesan

### clams casino

prosciutto . toasted panko . fine herbs . marrow butter

### rye whiskey chicken crisps

whiskey . honey . mustard glaze

### beer battered steak frites

fingerling potato . parmesan cup . tarragon aioli

## 17

### final cut prime beef burger

*burgers include potato crisps fried in wagyu fat*

8oz hand pressed patty stuffed with torchon of foie gras on toasted brioche  
with wisconsin smoked cheddar & mixed field greens

**Add: sauteed mushrooms . avocado mousse . melted bacon . onion jam (\$1 each)**

The consumption of raw or under cooked eggs, meat, poultry, seafood  
or shellfish may increase your risk of food borne illness



**Chef:** David Graham

**Manager/Sommelier:** Drew Carter