

BAR APPETIZERS

SPICED ALMONDS \$6
PAPRIKA, THYME, TART CHERRY

BAKED PETITE BRIE \$15
LOCAL HONEY, FRUIT PRESERVE, NOBLE BREAD

BEEF TARTARE* \$22
CAPER EMULSION, CRÉME FRAÎCHE, RADISH

SWEET TEA FRIED CHICKEN \$15
BEER CHEESE SAUCE, SPICY PICKLE, BLACK PEPPER GASTRIQUE

WAGYU MEATBALLS \$16
SAN MARZANO TOMATO, MORNAY, PARMIGIANO-REGGIANO

WILD MUSHROOM CROSTINI \$16
SMOKEY BLUE CHEESE, RED WINE DEMI-GLACE

BOURBON STEAK BURGERS

MICHAEL'S MOM'S FALAFEL BURGER \$18
CHICKPEA & FAVA BEAN FRITTER
ISRAELI SALAD, YOGURT

THE SOUTHERN WAGYU CHEESEBURGER* \$22
PIMIENTO CHEESE, THOUSAND ISLAND, CARAMELIZED ONION
LETTUCE, TOMATO, PICKLE, MUSTARD

BAR ENTREES

KING SALMON* \$35
LOCAL GREENS, RADISH, RED WINE VINAIGRETTE

STEAK FRITES* \$45
9OZ PRIME SKIRT STEAK, 75 SAUCE

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.