

## **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.