



# SNACKBAR

## CURBSIDE 5-9 PM

### SANDWICHES

Served with Seasoned Fries; Add Rosemary-Parmesan Frites 2.5

<b>Damn Fine Burger</b>	13.5
<i>44 Farms Beef, Brioche Bun, American Cheese, Dijonnaise, Dill Pickle, Minced Red Onions</i>	
<i>Add Big Bad Bacon 2.5</i>	
<i>Add a Fried Egg 1.25</i>	
<b>Duck Croque Monsieur/Madame</b>	15/16.25
<i>Confit Duck Legs, Sourdough, Dill Pickle, Creole Mustard, Gruyere Cheese</i>	
<b>Pork Schnitzel</b>	15
<i>Caper Aioli, Pickled Red Onion, Swiss Cheese, Dressed Arugula, Brioche Bun</i>	

### SMALL PLATES

<b>Oysters on the Half Shell</b>	Market Price
<b>French Onion Soup</b>	9
<b>Green Salad</b>	11
<i>Carrot, Radish, Pickled Green Beans, Chopped Egg, Citrus Herb Vinaigrette</i>	
<b>Roasted Beets</b>	12.5
<i>Grapefruit, Tahini Whipped Feta, Sesame Crackers, Pomegranate Molasses</i>	
<b>Romaine Wedge</b>	14
<i>Toasted Pecans, Benton's Bacon, Roasted Cherry Tomatoes, Pickled Onions, Bleu Cheese Dressing</i>	

### NOT SO SMALL PLATES

<b>Fried Catfish &amp; Grits</b>	25
<i>Benton's Ham, Mushrooms, New Orleans BBQ Sauce</i>	
<b>Shrimp Mac &amp; Cheese</b>	28
<i>Oyster Mushrooms, Fresh Herbs</i>	
<b>Lamb Cassoulet</b>	30
<i>Moroccan Spiced, Olives, Chickpeas, Merguez, Roasted Carrots</i>	
<b>Pumpkin Seed-Crusted Sunburst Trout</b>	32
<i>Shiitake-Poblano Cream, Chile-Dusted Fried Sweet Potato</i>	
<b>Gaucho-Style Coulotte Steak</b>	35
<i>Fried New Potatoes, Ensalada Criolla, Chimichurri</i>	

### DESSERTS

<b>Mango-Lime Cheesecake</b>	10
<i>Tequila Citrus Sauce, Toasted Coconut, Lime Foam</i>	
<b>Dark Chocolate Financier</b>	10
<i>Cappuccino Mousse, White Chocolate Sauce</i>	
<b>Grapefruit Pound Cake</b>	10
<i>Caramel Sauce, Ginger-Basil Sherbet</i>	

### ZERO-PROOF COCKTAILS

<b>Rosemary Pop</b>	5
<i>Rosemary, Lemon, Simple, Grapefruit, Topo Chico</i>	
<b>Apple Dumping Gang</b>	5
<i>Apple Shrub, Lemon, Ginger Ale</i>	

\*Add spirits at home, if you'd like!

### WINE SPARKLING

<b>Veuve du Vernay Brut Rosé</b>   France	28
<b>La Marca Prosecco</b>   Italy	32
<b>Stéphane Coquillet 'Carte D'Or' Champagne</b>	
France	76
<b>Taittinger Brut Champagne</b>   France	100

### ROSÉ

<b>Hogwash</b>   Oakville, California	36
<b>Château de Trinquedel</b>   Tavel, France	40

### WHITE

<b>Mohua Sauvignon Blanc</b>   Marlborough, New Zealand	28
<b>Château Ducasse Bordeaux</b>   France	36
<b>La Crema Pinot Gris</b>   Monterey, California	36
<b>Luli Chardonnay</b>   Santa Lucia Highlands, California	40
<b>Champalou Vouvray</b>   Loire, France	40
<b>Sonoma-Cutrer 'Russian River' Chardonnay</b>	
California	44
<b>Franck Millet Sancerre</b>   France	44
<b>Louis Jadot Pouilly-Fuissé</b>   Burgundy, France	52
<b>Cloudy Bay Sauvignon Blanc</b>	
Marlborough, New Zealand	54
<b>Scribe Riesling</b>   Sonoma County, California	60
<b>Cade Sauvignon Blanc</b>   Napa Valley, California	64
<b>Matthiasson 'Linda Vista Vineyard' Chardonnay</b>	
Napa Valley, California	64

### RED

<b>Austerity Pinot Noir</b>   Central Coast, California	28
<b>Cosentino Cabernet Franc</b>   Lodi, California	32
<b>Kermit Lynch Côtes du Rhône</b>   France	32
<b>Sharecropper's Cabernet Sauvignon</b>	
Columbia Valley, Washington	36
<b>Quest 'Proprietary Blend'</b>   Paso Robles, California	47
<b>Ridge 'East Bench' Zinfandel</b>   Sonoma County, California	62
<b>Nicolas Reau 'Pompois' Cabernet Franc</b>	
Loire, France	64
<b>Arista 'The Mac' Pinot Noir</b>	
Russian River Valley, California	65
<b>Krutz 'Anderson Valley' Pinot Noir</b>	
Santa Rosa, California	65
<b>Halter Ranch Cabernet Sauvignon</b>	
Paso Robles, California	68
<b>Paraduxx 'Proprietary Blend'</b>	
Napa Valley, California	82
<b>Barton &amp; Guestier Châteauneuf-du-Pape</b>	
Rhône, France	85
<b>Stag's Leap Cabernet Sauvignon</b>	
Napa Valley, California	95