

# WEDNESDAYS BOTTLES & BOARDS

## Menu



### BAKERY & PANTRY

LEMON BUTTER BOARD	lemon butter, fresh dill, lemongrass pistachios, baguette	\$12
FLAMMKUCHEN	alsacian flatbread - bacon, onions, creme fraiche, cheese	\$14
PÂTÉ PLATE	chicken p <sup>ate</sup> , raspberry szechwan rose jam, cashews, pickles, baguette	\$16
SPICED GRAPE	herb goat cheese, spiced green grapes, french olives (gf*) baguette	\$12
CHARCUTERIE BOARD	chef selection of 3 premium imported cheeses and cured meats, assorted fruit, french baguette (gf*)	$\frac{1}{2}$ size \$22 full size \$42

### GARDEN

FRENCH CUCUMBER SALAD	cucumbers, radish, tomatoes, dill, greek yogurt & lemon	\$14
JAPANESE CAESAR SALAD	red leaf lettuce, hamachi dressing, carrot, furikake	\$15
SAVORY BOARD	marinated artichoke hearts, cornichon pickles, carrots, tomatoes, olives, cucumbers, roasted garlic hummus, rotating cheese, chips	\$24

### LAND & SEA

OYSTERS	six oysters on the half shell, fig berry tea mignonette, lemon	\$22
TIN FISH BOARDS	baguette, assorted pickled and fresh vegetables, crem <sup>e</sup> fraiche	
	SARDINES IN PEPPERS	\$21
	TUNA BELLY	\$29
	MUSSELS ESCABECHE	\$23
SAUSAGE & PEPPERS	beef polska kielbasa sausage, roasted bell peppers & onions, torched fennel, summer squash	\$26

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### DESSERT

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DESSERT BOARD    sweet assortment of honey tea cake, chocolate, strawberry & cream shortbread cookie, earl gray tea caramel, fresh fruit

\$14

AFFOGATO    espresso poured over vanilla ice cream, italian cookie

\$12

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### WINE HIGHLIGHTS

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#### WINE WEDNESDAY HIGHLIGHT

every wednesday, we highlight a small producing winery showcasing amazing wines with an even better price - ask your server what we're excited to share with you this week

#### MYSTERY VIN DU JOUR

guess the mystery grape varietal and region of the wine and get the glass for free