
SHORT EATS

AHI TUNA TARTAR	17
Creamy Wasabi, Thai Vinaigrette, Ponzu Sauce	
PULLED BRISKET SLIDERS	24
BBQ Sauce, Hawaiian Bun, Fried Onion	
ASIANN CHICKEN DUMPLINGS	15
Soy Sauce & Sweet Chili Sauce	
PULLED CHICKEN TACOS	24
Bell & Evans Pulled Chicken Breast with Salsa Verde & Jack Cheese, Flour Tortilla, Sour Cream & Guacamole	
MARYLAND LUMP CRAB CAKES	19
Pink Peppercorn Horseradish Dipping Sauce <i>(contains shrimp)</i>	
BURRATA CAPRESE	18
Prosciutto, Cherry Tomato Salad, Aged Balsamic	
HOMEMADE GUACAMOLE	15
Tortilla Chips	
ROASTED RED PEPPER HUMMUS	14
Carrots and Chips	

SELECTION OF MURRAY'S CHEESE & CHARCUTERIES

THE BAR BOUTIQUE SPREAD	36
Our selection of four cheeses & four meats served with Baguette, Red Bee Honeycomb, Roasted Marcona Almonds	

Aged Goat Gouda
Goat, Netherlands

Cave Aged Stockinghall Cheddar
Cow, USA

Champignon Cambozola Black Label
Cow, Germany

Monte Enebro
Goat, Castilla y Leon Spain

The Spotted Trotter Bresaola
USA

Palacios Hot Chorizo
Spain, La Rioja

Prosciutto San Danielle
Italy, Friuli Venezia Giulia

Fermin Iberico Chorizo
Spain

DESSERTS

SELECTION OF GELATO / SORBETTO	11
Three Scoops of Seasonal Flavors	
LIMONCELLO CHEESECAKE	12
VALRHONA CHOCOLATE LAVA CAKE	12
Madagascar Vanilla Bean Gelato	

*Cakeage Fee will apply \$6 per person on Bring Your Own Birthday Cake.
We are proud to partner with local chefs from B&M Food Market and L'Arte to
bring you delicious foods to pair with your wine.*