BAR PROVISIONS 2019

ROSSÉ & FRITES 65
a platter of truffle fries paired with a bottle of fâire la fete brut rosé

ARTISAN CHEESE BOARD 20
chef’s selection, 5pcs with accoutremment, grilled sourdough

CRISPY CALIFORNIA CALAMARI 16
butter milk & sumac batter, herb aoli

FRITES
traditional (vg) 9 sweet potato (vg) 9 truffle (vg) 10

CRAB GRATINÉE 17
maryland crab, crispy leeks, crispy onion, grilled sourdough

BLISTERED SHISITOS 13
citrus salt, pink peppercorn

CICCHETTI PLATTER 8
castelvetrano olives, luxardo cherries, peppadew peppers

GOLDEN ARTICHOKE 16
lemon zest, herbs, aoli (vg)

TUNA TARTARE 19
albacore tuna, hass avocado, persian cucumber, calabrian chili, italian crackers

WILD MUSHROOM ARANCINI 15
arborio rice, wild mushrooms, parmigiano reggiano, breaded and fried, herb aoli

AGED PROSCIUTTO GRILLED CHEESE 14
pan de mie roll, prosciutto di parma crudo, gruyere, manchego, accoutrements

ROCKY’S GRILLED CHICKEN CLUB 21
bacon, lettuce, tomato, herb aoli, choice of frites or salad

GRASS-FED BEEF BURGER 21
tillamook cheddar, red onion, lettuce, tomato, pan de mie roll, choice of frites or salad

CHOCOLATE CARAMEL TART 12
peanut butter, sea salt, almond

(vg) vegetarian
10.28.19

Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness