



EATERY MENU

BRÛLÉE BRIE - 20

GENEROUS WEDGE OF TRIPLE CREME BRIE, DRIZZLED WITH HONEY & TOPPED WITH DEMERARA SUGAR BRULEE. SERVED WITH CROSTINI AND FRUIT.

BLOODY MARY CRAB DEVILED EGGS - 12

DEVILED EGGS FILLED WITH BLUE AND SNOW CRAB - SHALLOTS - MAYO - DIJON AND OLD BAY SEASONING

STREET CORN NACHOS - 15

TORTILLA CHIPS, SMOTHERED WITH FRESH BLACKENED CORN - CHEESY HARISSA SAUCE - AVOCADO - CREMA - FETA - LIME WEDGES.

ROAST BEEF SLIDERS - 14

FRESH ROAST BEEF ON HAWAIIAN ROLLS, TOPPED W/ CARAMELIZED ONIONS, HAVARTI & FRENCH ONION SPREAD + SERVED WITH A SIDE OF "HORSEY" SAUCE

SHRIMP COCKTAIL - 18

LARGE SUCCULENT SHRIMP SERVED WITH HOMEMADE COCKTAIL SAUCE, LEMON WEDGES AND CRACKERS

VEGETARIAN GRILLED CHEESE - 14

FRENCH BREAD WITH SHARP WHITE CHEDDAR CHEESE AND FRESH BLACKBERRY THYME JAM (ADD BACON FOR \$3)

TOMATO BRUSCHETTA - 14

A VARIETY OF FRESH TOMATOES, BASIL, GRATED GARLIC GENEROUSLY HEPPED ON BAKED FRENCH BREAD. TOPPED WITH FRESH MOZZARELLA - OLIVE OIL - BALSAMIC GLAZE

CHOPPED BBQ CHICKEN SKEWER SALAD - 16

CHICKEN BREAST MARINATED IN TANGY BBQ SAUCE SKEWERED AND SET ON CHOPPED GREENS, PEPPERONCINI, AVOCADO, TOMATOES, RED ONION AND PICKLED JALAPENOS. JALAPENO CILANTRO DRESSING ON THE SIDE

CONFIT FLATBREAD - 16

FLATBREAD WITH WHIPPED RICOTTA, TOMATO GARLIC CONFIT SEASONED WITH THYME & TOPPED WITH FRESH MICRO GREENS & FETA

PARTNER'S FEATURED FLATBREAD - 18

ASK YOUR SERVER



20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

****PLEASE BE AWARE OUR FOOD MAY CONTAIN ALLERGENS SUCH AS WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH OR SHELLFISH**

CATERING + PHOTOSHOOTS + PRIVATE PARTIES + CREATIVE SPACE

"THERE ARE NO STRANGERS HERE, ONLY FRIENDS YOU HAVE NOT YET MET YET" - YEATS