

BISTRO

› GREENS › |add chicken \$4|

GRILLED CAESAR ‧15
grilled romaine heart, parmesan, house made caesar

suggested pairing: KickAss YeeHaw White

BUTTERNUT & BEET ‧16
mixed greens, stilton, pistachio, sage balsamic vinaigrette

suggested pairing: Primitivo

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CHEESE & CHARCUTERIE BOARD ‧28
assorted artisanal cheese, cured meat, acutramon

suggested pairing: Signature Tasting Flight

TUSCAN BRUSCHETTA ‧14
grape tomato, shaved parmesan, garlic, basil, olive oil

suggested pairing: Estate Primitivo

BURRATA & OLIVE TOAST ‧15
sundried tomato, prosciutto, basil oil

suggested pairing: KickAss Britchen Red

STILTON & FIG ‧17
honeycomb, sliced baguete

suggested pairing: Signature Tasting Flight

› MAIN › | choice of green salad or pasta side |

TURKEY & PORTOBELLO PANINI ‧16
sundried tomato aioli, burrata, gruyere cheese, carmelized onion

suggested pairing: Estate Primitivo

PEAR & PESTO SANDWICH ‧17
grilled chicken, manchego, arugula, rustic ciabatta

suggested pairing: Primrose

BACON & BRIE BURGER ‧20
leek & thyme aioli, arugula, summer tomato, rustic ciabatta

suggested pairing: Estate Cabernet Sauvignon

› SWEET ›

HOUSEMADE CHOCOLATE TRUFFLE ‧12
triple chocolate truffle (4) with pistachio crumble & sea salt

suggested pairing: Vinho Doce Port Style