

SOCIAL HOUR BAR SIPS & NIBBLES

Available **ALL DAY** Tuesday & Wednesday

4:00 – close at the bar only

Thursday – Saturday

4:00 – 6:00 at the bar only

Friday – Saturday

9:00 – 10:00 at the bar only

Not available for takeout... No substitutions

WOOD-GRILLED FLATBREAD 8” individual flatbread

Stracciatella... <i>onion marmalade and asiago base...</i> Stracciatella, diced tomatoes, basil	13
Cup-and-Char Pepperoni... House-made tomato sauce, pepperoni, stracciatella, and garnished with a hot honey drizzle	13
Curried Eggplant... <i>onion marmalade and asiago base...</i> Roasted tomatoes, eggplant, and feta, topped with a curried watercress & red onion "salad"	13
Not-Your-Typical-Clam... Garlic, rosemary, parsley and oregano oil base, topped with clams, chopped hot cherry peppers, and stracciatella	13
Wild Mushroom... <i>onion marmalade and asiago base...</i> Duxelles, mushrooms, stracciatella, finished with arugula that has been dressed in a truffle vinaigrette	13
Arugula... <i>Onion Marmalade/Asiago Base...</i> stracciatella, baked and topped with arugula, tomatoes & tossed with virgin olive oil & lemon	13
Sweet Italian Sausage & Fig... <i>Onion Marmalade/Asiago Base...</i> Italian sausage, fig & stracciatella	13
Prosciutto & Artichoke Heart... <i>Onion Marmalade/Asiago Base...</i> provolone mix, baked & topped w/prosciutto, arugula & virgin oil & lemon	13

MEZZE, ETC.

Halloumi “Fries”... (5) Served with Go Chu Jang aioli	8
Onion Rings... Boom boom sauce	7
Chicken Satay Skewers (3) ... Bell & Evans chicken breast, Thai peanut dipping sauce	9
Fried Calamari... Tossed in a garlic aioli and finished with parmesan cheese	9
Korean Sticky Ribs (3)	10
Fried Brussel Sprouts... Tossed in a garlic aioli and finished with parmesan cheese	7
Pork Belly Bao Buns (2) Ginger-soy glaze, Asian pickled vegetables, kimchi aioli, & cilantro	8
Middle Eastern “Nachos” ... Ful Medames, slow cooked, seasoned with lemon, garlic, cumin, topped with hummus, pita triangles, cucumber, and a tomato red onion salad	9
Fried Korean Cauliflower... Ginger-soy glaze, sesame seeds, and scallions	8
Bistro Burger... <i>Pat LaFrieda blend...</i> House-made sherried bacon jam, American cheese, roasted tomatoes, arugula & a boom boom sauce; gluten-free bun +2; served with fries and P's house-made pickle	20

SWEETS TO SHARE

Kunafa ...shredded phyllo dough, creamy mascarpone filling, pistachios, orange sugar syrup, topped with Buck's Pistachio Gelato This is a pre-order dessert, ordered at the beginning of your meal...thank you for understanding	16
Sticky Cinnamon Pecan Bread Pudding ... finished with a vanilla glaze	13
Michael's Carrot Cake ...a classic...cream cheese frosting...contains nuts	13
Profiterole ... two choices! Classic with Buck's French vanilla ice cream, finished with chocolate ganache OR Mocha with Buck's Coffee ice cream, finished with chocolate ganache	10
The "Tippy" Affogato ... Buck's French vanilla ice cream "drowned" in Mr. Black, cold brew coffee liqueur, and Biscotti liqueur, garnished with toasted hazelnuts	13
Sherry & Vanilla Ice Cream ... Pedro Ximenez sherry...aromas of fig and raisin...sweet & satisfying, Poured over Buck's French vanilla ice cream... divine...	13
Lemon-Curd Filled Butter Cake ... lemon-coconut whipped cream & garnished with berry compote	13
"Le Diplomat" ... the "French" version of tiramisu....ladyfingers soaked in cream, espresso & liqueur, layered between dark chocolate cream, finished with whipping cream... <i>this was my parents' wedding cake</i>	13
Affogato ... Buck's French vanilla ice cream "drowned" with a shot of espresso, garnished with toasted hazelnuts and chocolate chips... <i>My introduction to coffee at age 5</i>	9
Buck's Pistachio Gelato ... 3 scoops	7

COCKTAILS

Pomegranate-Tangerine Margarita Blanco Tequila, pomegranate, tangerine, agave, house sour mix, lime, salt	11
The Pink gin Bombay dry gin, fresh grapefruit, elderflower	8
Old Fashioned.. Classic and delicious	10
Margarita Blanco Tequila, house sour mix, agave, salt rim	8

WINE BY THE GLASS & BEER

La Vieille Ferme, White	7
La Vieille Ferme, Rose	7
Le Fat Bastard, Cab Sauvignon	7
Michel Armand, Sauvignon Blanc	7
Jack's Abby Brewing, House Lager	4