



the arts block

LATE NIGHT

Soup	cup- 3.5/ bowl- 4.5
House Pickled Vegetables	4
Bread- herbed olive oil	3
House Marinated Olive- herbes de Provence, citrus	4
Omelet-Toast	7
Add mushroom, red pepper, onion	.75 ea.
Add Shelburne Farms Tractor cheddar or goat cheese	1
Stuffed Farm Egg- deviled or curry or mustard	.75 ea.
Tenderloin Tartine- beef, caramelized onion,	8
herb salad, horseradish crème fraiche	
Butternut squash, tapenade, roasted red pepper Panini	7
Add goat cheese	1
Turkey Panini- Misty Knoll turkey, smoked apple mustard, arugula	8
Sandwiches come with a side of slaw	
Dark Chocolate Orange Truffles	1.75 ea / 3 for 4.5 / 5 for 8
Cornmeal pound Cake- vanilla infused citrus, whipped crème fraiche	7
Sour Cream Doughnuts- Clarkdale Farm cider caramel	7

7% meals tax

Please inform your server of any food allergies.

Consuming raw or undercooked food can increase your chances of acquiring a food borne illness.

413.774.0150

food.music.art