THE SHOP

BAR & KITCHEN

truffies — 8

crispy shoestring fries, white truffle oil, cracked pepper, confit garlic mayo, ketchup

brie plate – 17

candied walnuts, dried mediterranean figs, rose hip jam, oven toasted ciabatta

chicken, feta, olive salad — 22

heritage greens, oven roasted chicken, feta crumbles, sweet tomato, cucumber, kalamata olives, red onion, house red wine vinaigrette

hummus basket — 15

garlic infused evoo, cracked pepper, oven toasted flatbread

margarita pizzetta — 15

marinara, mozzarella, provolone, oregano, garlic infused evoo, oven toasted flatbread

feta, fig, walnut salad — 17

heritage greens, feta crumbles, dried figs, candied walnuts, house red wine vinaigrette, honey drizzle – add roasted chicken +5 –

truffle mac and cheese - 15

creamy 5 cheese and cavatelli pasta, white truffle oil, cracked pepper

shop perfect burger — 17

american cheese, iceberg, pickles, shop burger sauce, brioche, fries

– add bacon +2 –

killer burger — 19

american cheese, bacon strips, caramelized onion jam, shop burger sauce, pickles, brioche, fries

bbq bacon blue burger — 19

danish blue crumbles, bacon, caramelized onion jam, mayo, brioche, fries

katsu fried pork sandwich — 18

crispy panko pork loin, katsu sauce, iceberg, mayo, brioche, fries

chicken burger — 18

oven roasted chicken, cheddar, tomato, iceberg, mayo, brioche, fries – add bacon +2 –

bacon brie burger — 19

brie cheese, bacon strips, caramelized onion jam, mayo, brioche, fries

mushroom swiss burger — 19

oven roasted balsamic portobellos, caramelized onion jam, swiss, mayo, brioche, fries

buffalo fried chicken sandwich — 17

crispy panko fried chicken, iceberg, tangy buffalo sauce, house-made danish blue dressing, brioche, fries

veggie burger — 16

american cheese, iceberg, tomato, red onion, pickles, shop burger sauce, brioche, fries

served with our creamy yogurt crepe sauce

prosciutto di parma, spinach, havarti, white truffle oil — 18

egg, spinach, gournay — 17

red pepper eggplant whip, creamed gournay — 17

chicken florentine, spinach, gournay — 19

espresso vodka martini — 12

fresh pulled espresso shot, breckenridge espresso vodka, house-made vanilla simple, coffee liqueur

sriracha bloody mary — 9

house made bloody mary mix, vodka, blended cornichons, sriracha, cracked pepper

aperol spritz — 12

aperol bitters, sparkling water, jean pierre brut float, orange wedge

saffron honey old fashioned — 14

rebel yell bourbon, house made saffron honey simple, bitters, orange muddle, black sour cherry

black currant moontini — 13

ole smoky tennessee moonshine, black currant liqueur, fresh lime, brut floater, lime peel

apple brandy alexander — 13

laird & company apple brandy, creme de cacao, cream, fresh ground nutmeg

citrus vodka ginger beer — 12

boteco lime vodka, saranac ginger beer, lemon lime muddle

brooklyn bourbon sidecar — 16

kings county straight bourbon, greenbar organic orange liqueur, fresh lemon

shop sour — 11

irish whiskey, house-made sour, soda splash, cherry, lemon wedge

mimosa - 7

lavender — 6

black currant liqueur — 6

hops liqueur — 6

aperol — 8

cranberry — 7

ginger liqueur — 8

hibiscus liqueur — 7

elderflower liqueur — 9

pomegranate liqueur — 8

rose hip liqueur — 8

rhubarbe liqueur — 9

MINE

jean pierre brut bottle — 38

for celebrations at the table! add a jar of oj for mimosas to share!

avalon chardonnay — 8/34 julia james pinot noir — 9/40 critic napa cabernet — 8/34 coastal vines pinot grigio — 8/34 alias merlot — 7/30 auspicion sauvignon blanc — 9/40

BEER

ask about UPWARD BREWING on draft!

sixpoint resin dbl ipa — 8

sloop juice bomb ipa — 6

pbr — 5

founders all day ipa -7

stella artois — 6

bud lite — 5

angry orchard hard cider — 7

black cherry white claw — 5

coors lite — 5

la colombe can lattes

vanilla latte - 6

mocha latte — 6

gimme!

coffee - 5

cold brew - 5

hand crafted lattes

lavender vanilla latte — 8

caramel latte - 8