

THE BAR
Fine Food Selections

Express

Crispy Calamari

Calabrian Chili Cocktail, Lemon

\$7.99

Truffled Fries

Parmesan, Truffle Oil

\$6.99

Artisan Cheese Board

Served with fig jam, dried figs, Marcona almonds and lavosh

Charles Arnaud Comte

24-month aged cow's milk from France; notes of brown butter, roasted hazelnuts, sweet finish

Champignon Cambozola Triple Crème

Ultra-creamy, soft-ripened, brie-style; subtle blue flavor

Melkbus Truffle Gouda

Nutty, supple texture studded with Italian black truffle pieces

\$12.99

R. Field Grand Selection

Served with dried figs, caper berries, Marcona almonds, mustard and lavosh

Olli Sopressata

Artisan salame; robust flavor, whole peppercorns and garlic

Prosciutto di Parma

Slow-cured Italian ham; a nutty flavor and silky texture

Three Little Pigs Truffle Mousse Pate

Chicken liver and pork mousse; creamy, earthy with a hint of Cognac

PDL Manchego 6 month

Spanish sheep's milk cheese; rich and buttery nuttiness with caramel notes

Cowgirl Creamery Mt Tam

Soft-ripened, triple crème pasteurized cow's milk; notes of butter, mushrooms and hay

Singleton's Red Leicester

Firm, flaxy texture; dense, sharp and mildly sweet

Ficcaci Mixed Olive Medley

Whole Italian mixed olives marinated with olive oil & herbs

\$19.99

Caprese Panini

*Oven Roasted Roma Tomatoes, Mozzarella, Swiss, Provolone, Basil Pesto, House Made Focaccia
Choice of Fries or Field Greens Salad*

\$13.99

R.F. Burger

*Bacon Blue Cheese Beef Patty, Bacon Onion Jam, Spicy Greens, Brioche
Choice of Fries or Field Greens Salad*

\$14.99

Spaghettini al Pomodoro

Hand Crushed San Marzano Tomatoes, Parmesan Cheese, Fresh Basil, Extra Virgin Olive Oil

\$15.99

Crispy Chicken Thighs

Grilled Broccolini, Fingerling Potatoes, Castelvetrano Olives, Lemon, Natural Jus

\$15.99

Island Fish Meunière

Sautéed Spinach, Fingerling Potatoes, Lemon Caper Brown Butter

\$16.99