

Share Plates

Charcuterie Board *For 2: \$18 / For 4: \$29*

Gin & Juice Elk Salami, Drummond's Summer Sausage, Peppered Salami
Double Crème Brie, Barbers aged cheddar,
Pickled Veg Medley, Onion Jam, Whiskey Maple Almonds, Dried Apricots,
Everything Crackers

Lake Mi Smoked Trout Dip \$10

Served W/ Everything Crackers & Veggie

House made Roasted Garlic Hummus \$8

Served W/ Warm Pita & Veggie

Chili & Clove Sardines W/ Carrots & Gherkins \$7

Served W/ Everything Crackers

Korean Short Rib Bao Buns \$4 ea.

Korean BBQ Short rib, Gochujang Aioli, Pickled Veg, Tuxedo Sesame Seed, Green
Onions

Steak Focaccia Flat \$18

Flank Steak, 3 Cheese Blend, Onion Jam, Gorgonzola Crumble, Steakhouse
Aioli Drizzle on Garlic and Herb Focaccia

Cauliflower Pesto Pizza \$14

Cauliflower crust, House-made Pesto, Red Onion, Red Bell Pepper, Fresh
Mozzarella, Grated Parmesan, Balsamic Glaze
Add Crispy Prosciutto - \$1.5

Short Rib Nachos: Sm. \$9 Lg. \$18

Korean BBQ Short Rib, Kimchi, Gochujang Cheese Sauce, Mozz, Toasted Sesame
Ginger Glaze, Scallions