



BAR BITE

<i>oysters</i>	<i>frozen pineapple mignonette</i>	18/33
<i>crispy gnocchi "tots"</i>	<i>black truffle dip</i>	6
<i>bar nuts</i>	<i>curry spiced almonds, peanuts, puffed wild rice</i>	5
<i>crispy pickled cauliflower</i>	<i>smoked gribiche</i>	6
<i>"cheetos"</i>	<i>aged cheddar cheese powder</i>	5
<i>pork tonkatsu nuggets</i>	<i>hot & tonkatsu sauces</i>	11
<i>ELA burger</i>	<i>cabot cheddar, shiitake, black sesame bun, herbed potato chips</i>	14
<i>tacos</i>	<i>chef's choice, fresh pressed corn tortillas (2 per order)</i>	11
<i>artisanal cheese tasting of 3 for \$22</i>	<i>moses sleeper - vermont cow's milk</i>	8ea
<i>served with rye bread, crackers, spiced almonds & mostarda</i>	<i>valencay - france - goat's milk</i>	
	<i>bayley hazen blue - vermont raw cow's milk</i>	

Happy Hour \$3 Rotating Bottles & All Drafts,
Sun-Fri 5pm-7pm \$5 Wines & Sparkling
Thurs 10pm-12am \$4 & \$6 Bartender's Cocktails

Monday-Wednesday 3 courses for \$30
1/2 off bottles of wine on Monday

B.Y.O.C. Sunday Brunch Bring your own champagne every
& **bottomless** Sunday Brunch 10:30-2:30
chicken & waffles - \$20pp with purchase of a mixer