



BAR BITE

<i>oysters</i>	<i>frozen pineapple mignonette</i>	18/33
<i>crispy gnocchi "tots"</i>	<i>black truffle dip</i>	6
<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</i>	<i>moses sleeper - vermont - cow's milk</i>	
<i>\$8 each or</i>	<i>humbolt fog - california - goat's milk</i>	
<i>tasting of 3 for \$21</i>	<i>bayley hazen blue - vermont - raw cow's milk</i>	
<i>tasting of 5 for \$28</i>	<i>hopscotch cheddar - california - cow's milk</i>	
<i>served with rye bread, crackers, nuts, seasonal accoutrements</i>	<i>cana de oveja - spain - sheep'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