

BAR MENU

HOUSE MADE COUNTRY SOURDOUGH BREAD

WHIPPED BUTTER 6

CHARCUTERIE & CHEESE PLATE

ACCOUTREMENTS 27

CALIFORNIA ONION DIP

SMOKED TROUT ROE | GAUFRETTE POTATO CHIPS 10

SUMMER SQUASH SOUP

SOURDOUGH CROSTINI | CHERRY TOMATOES | PARMESAN CREAM 17

SALAD OF LETTUCE AND HERBS

GARDEN VEGETABLES | CRUSHED HAZELNUTS | CIDER VINAIGRETTE 15

YELLOWTAIL CRUDO

NIÇOISE OLIVES | PICKLED PEARL ONIONS | SAUCE VIERGE 25

MOUNTAIN HOUSE GRASS FED BURGER

PEPPER JACK | CARAMELIZED ONIONS | HOUSE PICKLES 22

FRIED CHICKEN SANDWICH

SPICY AIOLI | CABBAGE SLAW | HOUSE PICKLES | FRIES 19

RED WINE BRAISED SHORT RIB

YUKON GOLD MASHED POTATOES | SMOKED BABY CARROTS 38

SUMMER CORN AGNOLOTTI

ROASTED CHANTERELLES | TRUFFLE PECORINO 34

BUTCHER STEAK

FRENCH FRIES | BRANDY PEPPERCORN SAUCE 40

SCOTTISH SALMON

POACHED MUSSELS | GOLDEN POTATOES | CUCUMBERS | SMOKED HAM 45

DESSERT

ARTISAN CHEESE SELECTION

17

NECTARINE & BLUEBERRY TART

BROWN BUTTER OAT CRUMBLE | VANILLA CRÈME FRAÎCHE 16

BUTTERMILK PANNA COTTA

RED WINE POACHED CHERRIES | PECAN SHORTBREAD 16

SICILIAN PISTACHIO CAKE

ITALIAN BUTTERCREAM | VANILLA ICE CREAM 16

SEASONAL HOUSE ICE CREAMS & SORBETS

4/PER SCOOP