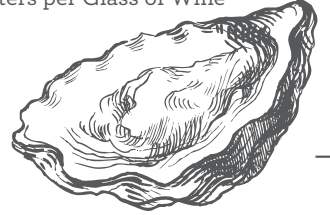# BAR MENU

3 pm to 9 pm

HALF PRICE OYSTERS**

DAILY
3:00 pm–6:00 pm

ON THE ICE - DAILY CHEF'S CHOICE OF OYSTER

Served over ice with mignonette – 3.50 each

** Max. 24x $1.75 Oysters Per Table - With Purchase of Bottle of Wine, or 6x Oysters per Glass of Wine

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BAR BITES

Lobster Arancini (3pc) - Green Goddess Aioli $14

Scopo's Deviled Eggs (4pc) - Candied Bacon, Pickled Shallots $10 (GF)

Roasted Cauliflower Aloo Gobi - Peas, Curry, Potato, & Chermoula $14 (GF, DF, VEGAN)

Mushroom Toast - Housemade Focaccia, Madeira Cream, Parmesan $16 (VG)

Beef & Chorizo Empanadas (2pc) - Queso Oaxaca, Roasted Green Chili, Corn $13

Diavoli - Chorizo Stuff Dates (4pc) - Wrapped in Bacon, with Roasted Pepper Sauce $13 (GF)

CHEESE + CHARCUTERIE

CHEESE
Hand-crafted cheese from up the road and around the world

☐ **Taleggio**
Soft Cow's Milk - Italy

☐ **Gorgonzola Dolce**
Soft Blue Cow's Milk – Italy

☐ **Whipped Burrata**
Soft Cow's Milk - Italy

☐ **English Tickler**
Hard Cow's Milk – England

☐ **Manchego**
Hard Sheep's Milk – Spain

☐ **Beemster Aged Gouda**
Hard Cow's Milk – Holland

MEAT
Artisanal charcuteries

☐ **Prosciutto di Parma**

☐ **Molinari Soppressata**

☐ **Molinari Mild Coppa**

☐ **Spanish Chorizo**

Selected charcuterie accoutrements will include:

Chef's Choice of Sides and Bread

Extra Bread + $2

* Unpasteurized

Two cheese OR Two meat Selection.. 18

Three cheese OR Three meat Selection 24

Plateau *(2 cheese AND 2 meat selections)*..33

Tower *(4 cheese AND 3 meat selections)* 46

The Cheese Monger...*(5 cheese selections)*...37

DINNER MENU

.... *3 pm to 9 pm* ....

SMALL PLATES

Satsuma Mandarin Salad $16 (GF, VG)
add Chicken $6 / add Avocado $4
Mixed Greens, Fennel, Feta, Candied Pecan, Red Onion, Pomegranate, Champagne Vinaigrette
Wine Pairing - Verpaille, Chardonnay, White Burgundy, MÂCON-VILLAGES, FRANCE, 2022

Yellowfin Tuna Crudo $19 (GF)
Nuoc Cham, Fennel, Citrus, Avocado, Sesame, Herbs
Wine Pairing - Clément et Florian Berthier, Sauvignon Blanc, COTEAUX DU GIENNOIS, LOIRE, FRANCE, 2023

Khao Soi Soup $15 (can be made VG)
Chicken, Wonton Noodles, Curry, Coconut
Wine Pairing - Marquis de Goulaine, Cabernet Franc, Chinon, LOIRE VALLEY, FRANCE, 2023

Housemade Meatballs $18
Fra'Diavolo Sauce & Parmesan
Wine Pairing - Marco Bruni, Super Tuscan, "Poggio D'Elsa", MAREMMA, TUSCANY, ITALY, 2020

LARGER PLATES

Bergey Burger $19
Beyond Beef + $2.5 / add Egg $3 / add Avocado $4 / add Bacon $3
Smash Double Grass Fed Beef, American Cheese, Little Gems, Tomato, Onion, Pickle,
Risqué Sauce, Served with Side Salad
Substitute salad with: **Fried Onion Strings + $1 Curly Fries + $2**
Wine Pairing - Légende des Toques, GSC, RASTEAU, CÔTES-DU-RHONE, FRANCE, 2022

Mafaldine Bolognese $26
Ground Rib Eye, Parmesan
Wine Pairing - William Knuttel, Zinfandel Blend, SONOMA COUNTY, 2018

Caramelized Onion & Swiss Chard Ravioli $24 (VG)
Braised Butternut Squash, San Marzano Tomatoes, Soffritto, Broccoli Rabe, Parmesan
Wine Pairing - Josef Brigl, Schiava (Chilled), "Kalterersee Auslese", ALTO ADIGE, ITALY, 2022

Braised Pork Ragù $24
Rigatoni Pasta, Fontina
Wine Pairing - Argiolas, Monica, "Perdera", SARDINIA, ITALY, 2022

Rib Eye Steak $34 (GF)
8 oz Rib Eye Steak*, Whipped Feta, Bacon, Confit Fingerling Potatoes, Italian Peppers, Chimichurri
Wine Pairing - Chacewater, Cabernet Sauvignon, SIERRA FOOTHILLS, CALIFORNIA, 2019

DESSERT

Molten Chocolate Soufflé $10
Chantilly Cream, Strawberry
Wine Pairing - Graham's, River Quintas Edition, Reserve Ruby Port, GAIA, PORTUGAL, NV

Eggnog Crème Brûlée $10 (GF)
Nutmeg, Peppermint
Wine Pairing - Broadbent, Madeira, Colheita 1999, MADEIRA, PORTUGAL, 1999

12.13.24