



MID-AFTERNOON NOSH

(3:00PM TO 5:30PM DAILY)

HOUSE MADE CHARCUTERIE

7/EA. OR 28/ALL

DUCK RILLETTES

WHISKEY LACED CHICKEN LIVER PÂTÉ

PISTACHIO MORTADELLA

FOIE GRAS TORCHON

CHEESE BOARD

5/EA. OR 20/ALL

CUMBERLAND: Cow's Milk from Tennessee

CAFONE: Sardinian Sheep's Milk

CROZIER BLUE: Irish Sheep's Milk Blue

CROTTIN CHAMPIGNOU: French Goat's Milk



TODAY'S SOUP

10

Chef's Whim

ARUGULA & PEA TENDRIL SALAD

10

d'Anjou Pear, Frisée, Radish, Pine Nuts, Champagne-Yogurt Vinaigrette

HOT PASTRAMI SANDWICH

16

Emmentaler Cheese, Dijon-Horseradish Dressing, La Farine Baguette

ROASTED WILD MUSHROOM SANDWICH

13

Lemon-Herb Goat Cheese, Caramelized Onions, Saba, Arugula, Acme Deli Roll

NIMAN RANCH BURGER

15

Served on La Farine Baguette with All the Fixin's

Add Cheddar, Emmentaler or Blue Cheese

1/EA

Add Applewood Smoked Bacon, Avocado

2/EA



TAVERN HYDRATION

THE WOODY

Tito's Handmade Vodka
Chipotle Spiked Tomato Juice
Lemon, Horseradish, Etc.
HMB Kolsch Chaser

12

JIM'S MANHATTAN

Woodford Reserve Bourbon
Carpano Antica, Angostura Bitters
Stirred, Lemon Twist
Served Up

12

BAD ASS SIDECAR

Hennessy Cognac VS
Cointreau, Fresh Lemon Juice
Lemon Twist, Sugar Rim
Served Up

14

DARK N' STORMY

Goslings Black Seal Rum
Bundaberg Ginger Beer
Fresh Lime Juice
Tall Glass

10

PROSECCO COCKTAIL

Sorelle Branca Prosecco
Bitters Soaked Sugar Cube
Cognac Floater
In Flute

11