

Bar Menu

Mediterranean Platter

Hummus, sundried tomatoes, olives, lamb empanada, goat cheese, and pita bread

Shrimp Cocktail

A quarter pound of all natural, tail-on shrimp paired with our homestyle cocktail sauce

Bistro Burger

All natural, farm-fresh sirloin burger from our farm, cooked to order, served with our housemade chips

Lamb Empanada

Seasoned, grilled lamb and vegetables in puff pastry served with tzatsiki sauce

Chippers with Bleu Cheese

Housemade seasoned potato chips topped with a warm bleu cheese sauce

Baked Brie En Crouete

French Brie and seasonal fruit wrapped in puff pastry and baked

Pomodoro Mussels

Fresh steamed mussels in savory andouille sausage red sauce

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