VENUE MENU

NONNY FRIES | $6

CROQUETTES | $16

SHREDDED CHICKEN | DUMPLINGS | CILANTRO LIME REMOULADE **(GF)**

GRILLED CALAMARI | $19

SHAVED FENNEL | CELERY | BABY ARUGULA | APPLE CIDER VINAIGRETTE **(GF/DF)**

CHARCUTERIE BOARD | $22

SEASONAL MEAT & CHEESE | PICKLED VEGGIES | NUTS | HERB FOCACCIA

EMPANADAS | $16

THREE EMPANADAS | CHICKPEAS | NORTHERN BEANS | MIREPOIX | WHIPPED RICOTTA SAUCE **(VG)**

CRISPY BRUSSELS SPROUTS BRUCHETTA | $16

SOURDOUGH BREAD | RED FINGER PEPPERS | STRACCIATELLA CHEESE | RED WINE REDUCTION **(VG)**

PAPPARDELLE BOLOGNESE | $26

PAPPARDELLE PASTA | BOLOGNESE SAUCE | CRÉME FRAÎCHE | MICRO GREENS

DIVER SCALLOPS | $38

BUTTERNUT SQUASH RISOTTO | LEMON GREMOLATA **(GF)(DF AVAIL.)**

BEET SALAD | $16

ROASTED RED & GOLDEN BEETS | MIXED GREENS | RED DRAGON CHEESE |
TOASTED PEPITAS | MAPLE VINAIGRETTE **(GF/VG)(DF/V AVAIL.)**
+**$6** CHICKEN | +**$9** SHRIMP | +**$13** DIVER SCALLOPS

ONLY SERVED AT CABARET SEATS

(GF) = GLUTEN FREE | (DF) = DAIRY FREE | (VG) = VEGETARIAN | (V) = VEGAN