



..... **BAR BITES**

SPRING GREENS SALAD | 13 **GF** **VG**

Radish, shaved cucumber, fine herbs, aged balsamic vinaigrette

WHIPPED RICOTTA | 21 **V**

Hot honey, pistachio, candied jalapenos, grilled focaccia

CHEESE PLATE | 24 **V**

Chef's selection of cheeses, honeycomb, seasonal jam, candied nuts, grilled focaccia

SPICY TUNA BITES* | 20

Crispy rice, serrano, sriracha aioli

CRISPY BRUSSELS | 16

Truffle, parmesan, pork belly, balsamic, soft egg

BUTCHER BURGER* | 25

House-ground brisket-chuck blend, aged white cheddar, bourbon bacon and onion jam, BBQ aioli, butter bibb lettuce, house pickles, toasted Hawaiian bun

Served with seasoned fries

CHICKEN WINGS | 18 **GF**

Chili and coffee rubbed, lemon-chive crema

SEASONED FRIES | 10 **V**

House-blended spice, garlic aioli

Executive Chef Andy Papson

Legend: **GF** Gluten Free **V** Vegetarian **VG** Vegan

Commons Club

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* Consumer Advisory: raw or undercooked meats, seafood, shellfish, poultry or eggs may increase risk of foodborne illness. Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.