

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 | \$31

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.)
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS



ONLY SERVED AT CABARET SEATS

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