

FROM THE KITCHEN

La Maison Charcuterie & Cheese Platter \$21 / \$11

Cheeses, salami, nuts, crackers, and more Pairs well with **Pichet** or Cab Franc

Chicken Liver Mousse on Toast \$8

With pepper jam & Virginia ham Pairs well with Petit Verdot

Bacon-Cheddar Cheese Ball \$8

Just like your Aunty would have at every party
Served with crackers and walnuts
Pairs with Cab Franc

Spicy Hoisin Pulled Pork Tostada \$13

Shaved veggies, nam pla, sriracha slaw, kimchi Pairs well with Thalia

Smoked Salmon Salad \$13

Lemon-dill vinaigrette, greens, fennel, onion, cucumber, Country Rhodes hardboiled egg, toast Try it with Thalia

NON-ALCOHOLIC BEVERAGES

Grown-up Soda \$2

Ginger ale, cola, Meyer lemon

Bottle of Water \$2

Espresso \$2

Foie Gras Patê \$9

With baguette & fig jam
Pairs well with Monbazillac

Mixed Olives & Feta \$5

* Whole olives contain pits.

Boiled Peanut & White Bean Hummus \$8

With sunflower seed pesto, sumac, and crunchy things
Pairs well with Pichet

Baguette & Herb Oil \$5

Route 11 Chips \$2

Beef & "Barley" Soup \$8

Served with a piece of baguette Great with Gamay or Petit Verdot

More great views coming soon! In the meantime, please pardon our construction mess.