

FROM THE KITCHEN

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

Cheeses, salami, nuts, crackers, and more

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

BBQ Pork\$13

Sweet cornbread, jalapeño slaw, pepitas Pairs well with Thalia

Smoked Salmon Sammy \$13

Egg-caper vinaigrette, greens, fennel, onion, cucumber, everything bagel, cream cheese, chips

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

Southwest Bean & Corn Soup \$8

Achiote pork, tortillas, cilantro Great with Gamay

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