



BAR SNACKS / DIPS & SPREADS

BAR SNACKS

- BOWL OF PETIT KETTLE CHIPS** 5.
hand crafted in small batches
- MARCONA ALMONDS** 6.
extra-virgin olive oil fried & salted Spanish almonds
- GLUTEN-FREE FLAXSEED CRISPS** 6.
crunchy with a hint of onion
- OLIVE SELECTION** 7.
Italian cerignola / Greek kalamata / French luques / picbolines mixed in Italian herbs and fresh pressed extra virgin olive oil
- KAREN'S AUSTRALIAN DUKKAH (Serves two)** 8.
macadamia nut / coconut / poppyseed / cumin / fennel / served with ciabatta piccolo bread & extra virgin olive oil

CHARCUTERIE

- CHARCUTERIE PLATTER (Serves two)** 18.
(WITH ARTISINAL CRACKERS AND BREAD & CIE CIABATTA BREAD)
salt & pepper 6 month aged salami / herbs de provence dry salami / serrano ham organic bread & butter pickles / caramelized onions / whole grain dijon mustard

DIPS & SPREADS

- MEZZE PLATTER (Serves two)** 20.
(WITH BREAD & CIE BREAD SELECTION)
hummus / tzatziki / olives / roasted tomatoes / French feta
- TZATZIKI** 7.5
(WITH BREAD & CIE BREAD SELECTION)
yogurt / cucumbers / mint / garlic
- HUMMUS** 7.5
(WITH BREAD & CIE BREAD SELECTION)
chickpeas / tahini / garlic / olive oil
- OLD FASHIONED ONION DIP** 7.5
(WITH KETTLE CHIPS)
caramelized organic white onions folded into sour cream
- ROASTED CARAMELIZED EGGPLANT DIP** 8.
(WITH ARTISINAL CRACKERS)
caramelized organic onions / roasted eggplant / sour cream / cream cheese
- PARMESAN PESTO** 8.
(WITH BREAD & CIE BREAD SELECTION)
yellow peppers / pecans / garlic
- PESTO GENOVESE** 8.
(WITH BREAD & CIE BREAD SELECTION)
basil / pine nuts / garlic / romano
- ROASTED PIMENTO CHEDDAR CHEESE DIP** 8.
(WITH ARTISINAL CRACKERS)
aged cheddar / mild cheddar / roasted red pepper / green onion



BRUSCHETTA / GREENS

BRUSCHETTA

- ONE BRUSCHETTA** 3.95 | **TWO BRUSCHETTAS** 7.5
- AVOCADO** *(with artichoke truffle tapenade)*
- BUFFALO MOZZARELLA** *(with pesto genovese and fresh tomato)*
- HOMEMADE BRIE TORTA** *(goatchesse / garlic & herbs / ancho chili jam)*
- FUNGHI MISTI** *(Italian mushroom mix in extra virgin olive oil & fresh herbs)*
- SURFING GOAT PING PONG CHEESE** *(with Maui Mango Chutney)*
- GORGONZOLA DOLCE** *(with spicy garlic apple jelly)*
- TELEME** *(with fresh basil and sun dried tomatoes)*
- ROSEMARY POTATO** *(with fresh goat cheese and ancho chile jelly)*

GREENS *(Served with Bread & Cie bread selection)*

- MIXED GREENS** 10.
organic greens / butter leaf lettuce / French vinaigrette
- CAESAR** 12.
romaine lettuce / parmesano reggiano / homemade croutons / anchovies
- GREEK** 14.
organic greens / butterleaf lettuce / French feta / kalamata olives / tomato / cucumbers / caramelized white onions / Greek vinaigrette
- FRUITED MIXED GREENS** 14.
organic greens / butter leaf lettuce / seasonal berries / toasted hazelnuts / French feta / balsamic vinaigrette
- COBB (Serves two)** 20.
organic greens / organic turkey / serrano ham / avocado / tomato / hearts of palm / artichoke hearts / blue cheese pieces / vinaigrette or blue cheese dressing
- SOUP** 7.5
tomato / fine herbs / cream / croutons / shaved parmesan cheese / fresh basil (subject to availability/ housemade - please ask your server)
- SIDES**
- avocado / tomato / hummus / pesto genovese / parmesan pesto / nuts* 3.5
- turkey / grilled serrano ham / smoked salmon / tuna salad / tuna / egg salad* 5.5