

little BAR

Micro Cooking, and Little PLATES

- T**omato Bruschetta, marinated and Bathed in Truffle oil on a toastini...\$5
- I**ceberg Wedge Salad with Blue Cheese, bacon, & Tomatoes....\$5
- R**oasted Beet & Goat Cheese salad, Candied Walnuts, Citrus Vinaigrette...\$5
- B**acon Battered deep fried Deviled Eggs, ala TRAVIS....\$5
- M**arinated Artichokes drizzled in an Asparagus crème fresh...\$5
- B**acon Battered Corn DOG and a side of Worcestershire Ketchup...\$5
- P**rosciutto Di Parma Carpaccio drizzled with Balsamic Glaze & Parmesan, Asparagus tips and Artichoke... \$9
- G**rilled Chicken & Goat cheese, with a panty droppin red skin mash & caramelized onions glazed w balsamic....\$9
- G**rilled Chicken Piccata....I Love Capers....and a little bowl of pasta...\$9
- M**icro Rib Eye, Truffle Oil splash, sautéed mushrooms & Chefs Selections accoutrements...\$9

DESSERT

Lava Cake...\$5

MENU Updates Weekly... Coming this WEEK

Calamari...**M**ac & Cheese...**T**omato & Mozzarella Panini...**T**hree Cheese Grilled Cheese...**N**utella & Fluffernutter Sandwich...**etc**