

Available Tuesday-Saturday
2:30 pm - 5:00 pm



 Vegan
 Gluten Free

BAR BITES

WARM MARINATED OLIVES  	\$8.00
Castelvetrano olives, lemon zest, garlic over a bed of arugula with balsamic reduction	
BACON-WRAPPED DATES 	\$13.00
bacon, medjool dates, goat cheese, marcona almond, rosemary honey	
RACHEL & JOSE'S CHEESE BOARDS	
Cheese sourced from local Orrman's Cheese Shop assorted house-made preserves & accompaniments, toasted baguette	
Cheesemonger Plate / 3 cheese	\$18.50
Cheesemonger Plate / 5 cheese	\$29.00
- add cheese \$6.75 each - add meat \$7.25 each (up to three)	
OLIVE TAPENADE BOARD 	\$15.00
grilled bread, Castelvetrano olives, goat cheese, garlic, olive oil, maldon salt	
SMOKED SALMON BOARD	\$22.00
grilled bread, cream cheese, capers, red onion	
ARTISAN'S SAUSAGE BOARD	\$20.00
Butifarra, Morcilla, Chorizo, house-pickled onion, marinated artichoke, spicy mustard, warm baguette	
ROASTED TOMATO BASIL SOUP	\$8.50
roasted tomato & vidalia onion, basil, butter croutons -available vegan & gluten free- ask your server	
VEGAN EMPANADAS  	\$15.00
potato with corn & red pepper - OR - potato with mushroom with apricot agrodolce, Colombian aji salsa	
MARIANA'S EMPANADAS 	\$17.00
duck confit, Colombian aji salsa, apricot agrodolce	
MEATBALL SLIDERS	\$13.00
smashed firehouse meatball, pomodoro sauce, melted mozzarella, grilled brioche	
CHORIPAN SLIDERS	\$14.00
grilled Argentinian sausage, Lusty Monk, chimichurri, picked onion on baguette	

DRINK. EAT. GATHER. ART. COMMUNITY

For parties of 6 or more, a 20% automatic gratuity will be added.
Any checks left unsigned will be settled with an automatic 20% tip.