

Sunday bar menu

STARTERS

CHARCUTERIE BOARD 28

A curated selection of burrata, Gruyère, and Stilton cheeses, paired with prosciutto, salami, olives, cornichons, and crisp crackers.

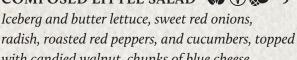
SHRIMP SALSA MARTINI 🗘 17

A vibrant blend of chilled shrimp, tomato, cucumber, avocado, red onions and cilantro in a zesty spicy tomato-based sauce garnish with large shrimp. Served with crispy tortilla chips.

TOMATO BISQUE & VERMONT GRILLED CHEESE 11

Creamy tomato bisque, topped with a chiffonade of fresh basil and served alongside warm cornbread. Paired with a perfectly grilled Vermont cheddar cheese sandwich on your choice of bread.

COMPOSED LITTLE SALAD 🔊 🗘 🥸 9



with candied walnut, chunks of blue cheese. Served with buttermilk southern dressing or sweet

shallots vinaigrette.

Enhance Your Salad

Grilled chicken 7 50z Grilled shrimp or salmon 12

ENTREE & SANDWICH

SHIRLEY'S SMASHED BURGER 21

Smashed double beef patty, Vermont cheddar cheese, onion gravy, lettuce, tomatoes, pickles, on a toasted seeded Brioche bun. ccompanied by seasoned fries.

HOT HONEY CHICKEN & WAFFLES BENEDICT 19

Crispy marinated chicken atop fluffy Belgian waffles, drizzled with a bold de Árbol hot honey syrup.

GRILLED VEGETABLE CIABATTA* 14

Grilled garden eggplant, zucchini, yellow squash, red pepper, marinated mozzarella, tomatoes, and mixed greens tossed in sweet shallot vinaigrette, served on rustic ciabatta bread. ccompanied by house chips.

AVOCADO BLT 16

Applewood-smoked bacon, creamy avocado, mixed field greens, fresh tomato, and garlic aioli on toasted sourdough. Served with seasoned fries.

Items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

