

# BARD SUMMERSCAPE 2020

## SPIEGELTENT

### Lunch

#### Starters

**Smashed Fava Bean Crostini** olive oil, Grana Padano, cracked pepper | \$10

**Cucumber Zucchini Lemon Verbena Cold Soup (v)** | \$8

#### Appetizers to share

**Smoked Trout Pate** caper and red onion relish, cornichon, whole grain mustard, baguette, artisan crackers \$18

**Chicken Liver Mousse & Country Pate** whole grain mustard, cornichon, marinated olives, fig compote, grilled baguette | \$18

**Artisanal Cheese Board** assortment of local and global cheese, local honey, poached pear, grilled baguette, artisan crackers | \$18

**Local Hand-made Ricotta** berry compote, grilled peach compote, lemon marmalade, assorted nuts, grilled baguette |\$16 substitute cashew ricotta(v) | \$18

**Salads** *add grilled shrimp or chicken to any salad* | \$7

**Little Gem & Spring Radish Salad (v)** house made crouton, shallot, tomato basil dressing | \$13

**Grilled Shrimp Nicoise Salad** local greens, roasted fingerlings, pickled beets, haricot vert, local hardboiled egg, olives & capers, grilled asparagus, whole grain mustard vinaigrette | \$21

**Roasted Beets & Poached Pear** baby red leaf, toasted pistachio, herbed chevre, honey, thyme and vanilla oil |\$16 substitute cashew ricotta \$18

**Sandwiches** *served with house made pickle & kettle chips, substitute small house salad add \$2*

**Bistro French Ham & Comte Cheese** cornichon Dijon relish, baguette, served pressed |\$13

**Spiegelmelt** grilled pressed beef patty, local cheddar, sautéed onions, tomato jam, sourdough roll | \$12 *(served cooked through)*

**Grilled Chicken Panini** – brie, sour apple, baby spinach, pepper jelly on whole grain panini bread | \$14

**Beyond Vegan Burger** local lettuce, tomato, tomato jam, fresh baked bun | \$15  
*(cheese or vegan mozzarella upon request)*

**Desserts** | \$8

Crème Brulee, Fresh berries & cream, Croissant w/cold butter & shaved Pralus Chocolate, Flourless chocolate Torte