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