



SMALL PLATES

CRISPY BRUSSELS SPROUTS 🌿	\$8
Chili, Lime, Maple Glaze	
CROQUE MONSIEUR FRITTERS	\$8
Ham, Gruyere, Potato, Dijon Cream Sauce, Fresh Herbs	
WARM FRENCH ONION FONDUE ††	\$9
Sliced Baguette	
CORN CHOWDER †	\$9
Potatoes, Leeks, Bacon, Cream	
MEAT AND CHEESE PLATE †† 🌿🌿	\$12
Chef's Selection of Cheese and Charcuterie, Marcona Almonds, Fresh & Dried Fruits, House Pickled Vegetables, Crostini	
CARAMELIZED PEAR FLATBREAD 🌿🌿	\$12
Whipped Gorgonzola, Caramelized Pears, Shaved Prosciutto, Fresh Arugula, Sweet Onion Gastrique	
FRIED GREEN TOMATO BLT SLIDERS 🌿🌿	\$14
Hickory Smoked Bacon, Pimento Cheese, Fresh Arugula (Hickory Smoked Jackfruit Sliders Available upon Request)	
BEEF BOURGUIGNON 🌿🌿	\$15
Red Wine Braised Beef, Baby Carrots, Pearl Onions, Herbs, Whipped Potatoes, Garlic Bread	
TUNA NICOISE SALAD †	\$15
Seared Tuna, Marinated Tomatoes, Boiled Egg, Olives, Haricot Verts, Fingerling Potatoes, Baby Greens, Lemon Vinaigrette	
SHRIMP SALAD ROLL	\$17
Sautéed Shrimp, Mayo, Lemon, Parsley, Butter Toasted Bun, BBQ Chips	
DESSERTS	
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RED VELVET CHEESECAKE	\$8
Raspberry Meringue, Red Velvet Crumb, Cream Cheese Icing	
CHOCOLATE MOUSSE DOME	\$8
Chocolate Cake, Dark Chocolate Mousse, Chocolate Glaze, Caramel Sauce, Peanut Brittle	
VANILLA BEAN CRÈME BRULÉE †	\$8
Fresh Berries	
STRAWBERRY SORBET † DF	\$5
Two Scoops, Fresh Berries	
VANILLA BEAN ICE CREAM †	\$5
Two Scoops, Fresh Berries	

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

† Gluten-free †† Gluten-free option available 🌿 Vegetarian 🌿🌿 Vegetarian option available DF Dairy-free option available



CRAFTED COCKTAILS

American Elder	\$10
Bourbon, Elderflower, Ginger Beer	
Bloody Mary	\$10
Vodka, Charleston Bloody Mary Mix	
Chocolate Covered Cherry Martini	\$10
Smirnoff Vanilla Vodka, Heering Cherry Liqueur, Godiva	
Cosmopolitan	\$10
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
Dark and Stormy	\$8
Goslings Black Seal Rum, Ginger Beer, Lime	
Negroni	\$10
Gin, Campari, Sweet Vermouth	
Stage Door Sour	\$10
Bourbon, Simple Syrup, Lemon Juice, Red Wine	
The Genevieve	\$10
Vodka, Pomegranate, Elderflower, Rosemary	
Un-Old Fashioned	\$10
Bulleit Rye Whiskey, Heering Cherry Liqueur, Orange Juice, Dash of Bitters, Club Soda	

SPECIALTY BEER

Heineken	\$5
Blue Moon	\$5
Corona Premier	\$5
Peroni	\$5
Sweetwater 420	\$5
Thomas Creek Red Ale	\$5
Trifecta IPA	\$5

DOMESTIC BEER

Coors Light	\$4
Miller Light	\$4
Yuengling	\$4

NON-ALCOHOLIC

Bottled Water*	\$2
San Pellegrino	\$3
Pepsi	\$2
Diet Pepsi	\$2
Sierra Mist	\$2
Ginger Ale	\$2
Ginger Beer	\$3
Tea (Sweet & Unsweet)	\$2
Heineken 0.0	\$5

*Bottled Water is allowed inside the Hall

WINE

Champagne, Sparkling	
Ruffino Prosecco, Italy 187 ml	\$9
Pol Remy Brut, France	\$32
Belstar Prosecco, Italy	\$36
Veuve Cliquot, Champagne	\$95
Schramsberg Blanc de Blancs, California	\$65
White	
Mirabello Pinot Grigio, Italy	\$8/\$32
Urban Riesling, Germany	\$8/\$32
Cambria Katherine's Vineyard Chardonnay, Santa Maria Valley	\$10/\$40
Side Bar Sauvignon Blanc, California	\$12/\$46
Crossbarn Chardonnay, California	\$48
Red	
Simple Life Pinot Noir, Napa	\$9/\$36
Periano Cabernet, California	\$9/\$36
Peirano Six Clone Merlot, California	\$9/\$36
Catena Padrillos Malbec, Argentina	\$9/\$36
Clos Troteligotte K-OR Malbec, France	\$12/\$46
Chateau Pilet Bordeaux Rouge, France	\$38
Joel Gott Cabernet, California	\$48
Coppola Zinfandel, Sonoma	\$50
Meiomi Pinot Noir, Monterey County	\$55
Belle Glos Pinot Noir, Santa Maria Valley	\$60
Other	
Sangria Lolea, No. 2 Sparkling White Sangria, Spain	\$9/\$36
Sunseeker Rose, California	\$10/\$40