



The Wine Bar and Bistro

on lark

Chilled Plates

Assorted Olives with Roasted Garlic 8

Salad of Baby Spinach and Frisee

**Roth Kase Blue Cheese, Candied Walnut,
Shallot and Clover Honey Vinaigrette 10**

Caesar

**House Made Dressing, Grana Padano, White Spanish Anchovies (optional),
Roasted Garlic Croutons 10**

Vegetable Antipasto

**Assorted Heirloom Vegetables, Local R&G Cheese Makers Chevre,
Mixed Olives, Roasted Pistachios 13**

Torchon

**Hudson Valley Foie Gras, Pear Mostarda, Shaved Fennel,
Brown Butter Champagne Vinaigrette 18**

Charcuterie

**Parma Ham, Duck Prosciutto, Sopressata, Salami, Cornichons,
Pickled Onion 16**

Trio of Cheeses (changes daily)

Fresh Fruit, Roasted Nuts, Dried Fruit Chutney, Wildflower Honey 16

Executive Chef Jason T. Baker