

## Bar Menu

*Winter 2012*

Available 5-7p

### To Nibble

**Roasted Mixed Nuts** \$4

**Cheesy Profriteroles** \$6

**Pickled Things**, fennel, cauliflower, carrot, scallion, radish \$7

**Duck Confit Fried Wontons** \$7

**Roll Mops** \$5

### Slightly More Substantial

**Pulled Pork Flatbread**, bbq sauce, apple-celery root slaw, aged gouda \$13

**Petite Crab Cakes**, broccoli, remoulade \$15

**P.E.I. Mussels**, Dijon fennel broth \$12

**House made Rib-eye Burgers**, \$15

Stilton blue cheese, red onion marmalade, bibb lettuce

**Poutine**, crispy fingerling potatoes, Vermont cheddar, short rib gravy \$11

### Cheese and Charcuterie

**Cheese**, see additional menu for selections or ask your server

**3 for \$15 or 5 for \$25**

**Charcuterie**, Salame Toscano, Finocchiona Salame, Cantimpalo Chorizo, house made pate, cornichons, whole grain mustard, and seasonal compotes

**\$14**

*As always, our experienced staff is happy to help you select individual wines to accompany your food choices....*

*Or if you prefer, we can help you select an artisan beer from our collection of 80 craft beers.*

*Or.....try a signature Domaine Hudson cocktail.*