



Hot Sourdough Pretzel with Cherry Mustard and Cornichons

6

House Cured Meats and Charcuterie Pickles and Cherry Mustard

16

Asian Style Chicken Wings, Cabernet Ponzu with
Candied Sesame and Toasted Garlic

8 for 12/15 for 20

Chips with Guacamole and Pico de Gallo

8

French Onion

9

Daily Soup

8

Raclette with Ruby Potatoes, Apples and Pickles

15

Poutine Bourguignonne, Fries with Beef and Bacon Gravy and
Beehive "Squeaky Bee" Cheese Curds

14

Wedge of Crispy Iceberg, Spicy Feta Remoulade, Pepper Bacon

12

Goldener Hirsch Fondue, Melted Gruyere, Emmentaller, Appenzeller and
Vacherin with Apples and Bread

36

Amano Dark Chocolate Fondue, Strawberries, Banana and Lemon Cookies

18

Bavarian Apple Strudel with Vanilla Bean Ice Cream and Walnut Brittle

10

Served Daily
2:30pm to 5:30pm

Executive Chef, Michael J. Showers
Chef de Cuisine, John Minichino