



APPETIZERS

Clam Chowder

Try with our Liberty School Cabernet Sauvignon 14.50 (60z)

or

Try with our Robert Service Ale 9.25 (180z)

Bard Salad

Spring mix, watermelon radish, granny smith apples, cucumber, tomatoes, raisins, cider vinaigrette

Try with our Blasted Church Sauv Blanc/Semillon 12 (60z)

or

Try with our Bard Russell Craft Lager 9.25 (180z)

Lobster Arancini

Lobster risotto, warm marinara, Parmesan, microgreens

Try with our Veuve Clicquot 34 (60z)

or

Try with our Phillips Implosion Pilsner 9.25 (180z)

ENTREES

Banker Burger

4oz beef patty, smoked cheddar, leaf lettuce, tomatoes, dill pickle, Bard's burger sauce, toasted brioche

Try with our Rainmaker Meritage 13.75 (60z)

or

Try with our Bard Russell Craft Lager 9.25 (180z)

Bangers and Mash

Mashed potatoes, minted green peas, caramelized onion, gravy

Try with our Blasted Church Merlot/Cab/Syrah 12.50 (60z)

or

Try with our Lighthouse Race Rocks Amber Ale 9.25 (180z)

Linguini Alfredo

Arugula, cherry tomato, parmesan, lemon olive oil

Try with our Coolshanagh Chardonnay 15 (60z)

or

Try with our Driftwood Fat Tug IPA 9.25 (180z)

Beet and Burrata Salad

Burrata, apple, watermelon radish, purple and golden beets, orange mango fennel vinaigrette

Try with our Fabre En Provence Rose 13.50 (60z)

or

Try with our Phillips Dinosaur 9.25 (180z)

DESSERTS

Chocolate Banana Bread Pudding

Makers Mark white chocolate caramel sauce

Try with our Taylor Fladgate 10 9 (20z)

or

Try with our Driftwood Blackstone Porter 9.25 (180z)

New York Cheesecake

Served with strawberry and chocolate sauce

Try with our Liberty School Cabernet Sauvignon 14.50 (60z)

or

Try with our VI Broken Island Hazy IPA 9.25 (180z)



BARD & BANKER

\$25

DINE AROUND