APPETIZERS

Clam Chowder

Try with our Liberty School Cabernet Sauvignon 14.50 (6oz)

or

Try with our Phillips Robert Service Ale 9.25 (18oz)

Bard Salad

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

Try with our Blasted Church Sauv Blanc/Semillon 12 (6oz)

or

Try with our Bard Russell Craft Lager 9.25 (18oz)

Lobster Arancini

Lobster risotto, warm marinara, Parmesan, microgreens

Try with our Veuve Clicquot 34 (6oz)

or

Try with our Phillips Implosion Pilsner 9.25 (18oz)

ENTREES

10oz Striploin

Potato pavee, seasonal vegetables, maldon salt, red wine reduction

Try with our Liberty School Cabernet Sauvignon 14.50 (6oz)

or

Try with our Phillips Implosion Pilsner 9.25 (18oz)

Pan Seared Halibut

Saffron cream sauce, lobster risotto, peas, cherry tomatoes, lemon olive oil, microgreens

Try with our Laughing Stock Pinot Gris 12.75 (6oz)

or

Try with our Steamworks Flagship IPA 9.25 (18oz)

Braised Lamb Shank

New Zealand braised lamb shank, beet & orange gnocchi, seasonal vegetables

Try with our Santa Julia Reserva Malbec 12.50 (6oz)

or

Try with our S.O.B. Stiff Jab Pale Ale 9.25 (18oz)

Truffle Butternut Squash Gnocchi

Gnocchi, butternut squash puree, candied almonds, balsamic reduction, parmesan crisps

Try with our Mt. Boucherie Pinot Noir 12.75 (6oz)

or

Try with our Driftwood Fat Tug IPA 9.25 (18oz)

DESSERTS

Chocolate Banana Bread Pudding

Makers Mark white chocolate caramel sauce

Try with our Taylor Fladgate 10 9 (2oz)

or

Try with our Driftwood Blackstone Porter 9.25 (18oz)

New York Cheesecake

Served with strawberry and chocolate sauce

Try with our Stags Hollow Vidal Icewine 13 (2oz)

or

Try with our VI Broken Islands Hazy IPA 9.25 (18oz)

BARD & BANKER

$45

DINE AROUND