

GILT BAR

VEGETARIAN

STARTERS

ROASTED GARLIC* sweet balsamic & garlic oil, 7.⁰⁰ 🍃

CANDY STRIPED BEET & CITRUS, assorted citrus, candy beets, watercress & feta cheese, 14.⁰⁰ 🍃

HEIRLOOM GREENS, castelfranco, oak lettuces, endives & preserved lemon dressing, 12.⁰⁰ 🍃

CHOPPED WEDGE, egg, gorgonzola, ranch & herbs, 16.⁰⁰

ARUGULA FENNEL, roasted grapes, toasted sunflower seeds, parmesan & citrus vinaigrette, 14.⁰⁰

DÉLICE DE BOURGOGNE triple cream cheese, strawberry jam & fines herbes, 16.⁹⁵

HANDMADE PASTA

VODKA rigatoni, parmesan, calabrian chili & garlic, 15.⁹⁵

POMODORO triple barrel, cherry tomato & pecorino fresh basil, 14.⁵⁰ 🍃

TRUFFLE PASTA bucatini, pecorino, 15.⁹⁵

GNOCCHI AL FORNO comté fondue & roasted mushrooms, 15.⁵⁰

PURIST PASTA parmesan & pecorino, 12.⁰⁰

SIDES TO SHARE

SMASHED POTATOES roasted garlic & chives, 9.⁹⁵

GREEN BEANS butter, shallots & tarragon, 9.⁹⁵ 🍃

HEIRLOOM SKILLET CORNBREAD jalepeno & honey butter, 12.⁹⁵

🍃 Vegan option available

*Contains honey

Operating Partner: Esteban Dudley Executive Chef: Tim Havidic

Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.