

# GILT BAR

## VEGETARIAN

### STARTERS

ROASTED GARLIC\* sweet balsamic & garlic oil, 7.<sup>00</sup> 🌱

LITTLE GEM avocado, fines herbes & dijon vinaigrette, 15.<sup>00</sup>

ARUGULA fennel, roasted grapes, sunflower seeds, parmesan & citrus vinaigrette, 14.<sup>00</sup> 🌱

DÉLICE DE BOURGOGNE triple cream cheese, strawberry jam & fines herbes, 16.<sup>95</sup>

### HANDMADE PASTA

VODKA rigatoni, parmesan, calabrian chili, garlic, 15.<sup>95</sup>

POMODORO triple barrel, cherry tomato, pecorino, fresh basil, 14.<sup>50</sup>

TRUFFLE PASTA box-cut durum wheat noodles & pecorino, 17.<sup>95</sup>

GNOCCHI AL FORNO comté fondue, roasted mushrooms, 15.<sup>50</sup>

PURIST PASTA parmesan, pecorino, 12.<sup>00</sup>

### SIDES TO SHARE

SMASHED POTATOES roasted garlic & chives, 9.<sup>95</sup>

GREEN BEANS butter, shallots & tarragon, 9.<sup>95</sup>

HEIRLOOM SKILLET CORNBREAD jalapeno & honey butter, 12.<sup>95</sup>

🌱 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.