



# Fireside Concert

## FARMER *and the* FORK

### Small Plates & Handhelds

Herb-Infused Spiced Nuts <i>GF DF VN</i> .....	\$6.00
A delicate blend of roasted cashews, almonds, and hazelnuts with thyme, rosemary, and a hint of lavender honey.	
Mini Croque Monsieur Bites.....	\$7.00
Elegant mini sandwiches with ham, gruyere, and a touch of béchamel, lightly toasted to golden perfection.	
Charcuterie Cups.....	\$8.00
Individual cups featuring French-inspired cured meats, cheeses, cornichons, dried fruit, and baguette crisps.	
Parmesan-Truffle Popcorn <i>GF</i> .....	\$4.00
Lightly salted popcorn tossed with shaved parmesan and a drizzle of white truffle oil for a refined snack.	

### Bigger Bites

Classic Caprese Flatbread <i>VG</i> .....	\$14.00
Crisp flatbread topped with fresh mozzarella, vine-ripened tomatoes, basil leaves, and a drizzle of balsamic glaze.	
Roast Chicken and Brie Tartine.....	\$12.00
Slow-roasted chicken, creamy brie, and a dollop of fig jam on rustic sourdough, lightly warmed.	
Vegetable Wellington Roll <i>VG</i> .....	\$12.00
Puff pastry filled with a medley of roasted seasonal vegetables, goat cheese, and a hint of Dijon mustard.	
Beef Bourguignon Hand Pies.....	\$14.00
Flaky pastry pockets filled with tender beef braised in red wine, mushrooms, onions, and herbs.	

### Desserts

Dark Chocolate & Hazelnut Biscotti.....	\$4.00
Crisp, twice-baked Italian cookies with a rich chocolate glaze and a sprinkling of crushed hazelnuts.	
Viennese Apple Strudel Bites.....	\$7.00
Flaky pastry filled with spiced apples, raisins, and a dusting of powdered sugar, served warm.	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions