

# WARD III

## SMALL PLATES

### **Guacamole and Chips**

The personal recipe of our Sous Chef, Leo. Served with house-made tortilla chips.

9.00

### **Bacon-Wrapped Dates**

This classic '50s cocktail dish consists of four dates, each wrapped in bacon. Enough said.

6.00

### **Potato Pancakes with Smoked Trout**

Silver-dollar sized potato pancakes topped w/ a puree of Macintosh apples, horseradish sour cream, and smoked trout.

10.00

### **Smoked Gouda and Caramelized Onion Quesadilla**

A Tribeca spin on a traditional snack. Melted Smoked Gouda, Caramelized Onions and a sprinkle of bacon. Topped with crème fresh and onion relish.

10.00

### **White Bean and Garlic Dip**

A creamy blend of cannellini beans, rosemary garlic & lemon. Served on toasted flat-bread.

8.00

### **Meats and Cheeses**

Locally made sausage and cheese served with olives and sliced baguette

17.00

### **Mushroom Pastries**

Wild mushroom pastries topped w/ crème fraiche and black sesame seeds.

10.00

### **Salmon Croquettes**

Bite sized croquettes of fresh salmon and herbs topped with a lemon and caper remoulade.

11.00

### **French Onion Soup**

A savory vegetarian version of a classic, topped with crouton and Gruyere cheese.

6.00

# WARD III

## Salads

*add grilled chicken, plus 6.00*

### **Bacon and Blue Cheese Salad**

Fresh Greens tossed with house Blue Cheese Dressing, chopped apple, red onion and bacon.  
11.00

### **Curried Quinoa and Mango Salad**

Tender grains of quinoa with fresh mango, cucumber and greens, tossed in a curry vinaigrette.  
11.00

## Large Plates

*all are served with a small house salad*

### **Sliders**

Three tiny, tasty burgers topped with fancy ketchup and sweet onion, served on mini brioche buns.  
14.00

### **Spicy Chicken Sandwich**

Ancho-dusted chicken breast served on semolina bread with chipotle mayonnaise, guacamole and bacon. 15.00

### **Macaroni and Cheese**

Homey and unpretentious elbow noodles in a cheddar sauce with a crispy crust. 12.00

### **Brie, Apple and Mango Chutney Sandwich**

An open faced baguette spread with Major Grey's Mango Chutney, topped with fresh green apples and melted brie cheese.  
12.00

### **Moroccan Chicken Pot Pie**

A fragrant stew of chicken, green olives, and golden raisins topped with puff pastry. This dish was made in honor of our Moroccan partner Abdul. 16.00

### **Shepard's Pie**

Lamb braised in red wine and herbs and topped with creamy spinach and butter mashed potatoes.  
19.00

### **Mini Pulled Duck Sandwiches**

Slow cooked duck marinated in our whiskey barbecue sauce and served on silver dollar brioche with a sliver of red onion. 14.00