



BAR
PASTORALTM
CHEESE & WINE BISTRO

Cocktails

Bottomless Mimosa 17

(\$10 minimum food purchase, 2 hour maximum)

Mimosa 6

Bloody Mary 8

Blood Orange Screwdriver 6

*CH Distillery Vodka, Orange Juice,
San Pellegrino Blood Orange Soda*

Dark 'n Stormy 9

MGinger Beer, Dark Rum, Bitters, Lime

French 76 10

Gin, Creme de Violette, Sparking Wine, Lemon

Beer & Cider

Ask your server about our seasonal selections!

Temperance

Spicy Sparkler 6

Ginger Beer, Strawberry Puree, Lemon juice

Strawberry Soda 4

Strawberry Puree, Soda

Ginger Beer 4

Juice 3

Orange, Apple

Metropolis Coffee 3

Rishi Tea 3

BRUNCH

From the Kitchen

Pastoral Brunch Board chef's selection of three cheeses served with warm baguette and select accompaniments 12, *add charcuterie 4*

Buttermilk Biscuits served with jam and butter 6

Vegetable Strata served with a kale salad 11

Biscuit BLTA candied bacon, turkey, avocado creme, sriracha mayo, fingerling potatoes 12

Lamb Hash potatoes, leek, asparagus, poached egg, raclette sauce, lamb meatballs 14

Shrimp Tacos cabbage slaw, mango salsa, avocado, flour tortilla 13

Bacon and Eggs two fried eggs, candied bacon, sourdough toast, grilled tomato, cheddar 13

Spring Salad seasonal greens, Capriole chèvre, pickled beets, cucumber 10, *add egg 2*

Chicken and Waffles Sriracha and buttermilk fried chicken with maple syrup and soy sauce glaze, sesame seeds and green onions 14

Sinfully Healthy Roasted local turkey, Fromager D'Affinois, mango chutney, whole grain Dijon mustard and local greens on cracked wheat served with side salad or chips 10

Mediterranean Turkey Roasted local turkey, house-made pesto, white bean puree, red onion and oven-roasted tomatoes on baguette served with side salad or chips 11

Sides

toast 2 • add an egg 2 • side salad 3 • candied bacon 3 • potatoes 3



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