

ART BAR GALLERY

MENU

Hours

Wednesday 5-9 pm
 Thursday 5-9 pm
 Friday 2-10 pm
 Saturday 2-10 pm

ART + FOOD
 All local ingredients.
 All the time.

Small Palettes

Dairy Cheese Plate <i>choice of three local cheeses</i>	\$14
Vegan Cheese Plate <i>choice of three local cheeses</i>	\$14
Charcuterie Plate <i>choice of three local meats</i>	\$14
Cheese & Charcuterie Plate <i>choice of two local cheeses and three local meats</i>	\$18
Baked Brie Plate <i>baked with choice of one of our homemade infused honeys</i>	\$10
Homemade Hummus Plate <i>served with warmed pita bread, carrots, and olives</i>	\$8

Side Palettes

Soup of the Day, Small	\$4
Soup of the Day, Large	\$7
Olive Bowl	\$5
Soft Pretzel	\$4

Dessert Palettes

Monthly Mousse	\$5
Bon Bon Plate	\$5

Large Panini Palettes

served with simple red cabbage slaw

\$8

The van Gogh-t Cheese
*Coach Farms Goat Cheese and a choice of our
homemade infused honeys*

The Leonardo da Fig-ci
Coach Farms Raw Goat Cheese and fig preserves

The Mozzarella Michelangelo
*Formaggio Mozzarella, tomato, basil pesto, & olive
tapenade with balsamic reduction*

\$10

The Francis Bacon.L.T.
*Hudson Valley Sausage Company pancetta, tomato,
arugula, and horseradish aioli*

The Camembert Rembrandt
*Chaseholm Farm Creamery camembert, fig
preserves, fresh pear slices, and arugula*

The Monet-cetta
*Hudson Valley Sausage Company pancetta,
Formaggio Mozzarella, and apricot preserves*

\$11

The Blue Dali
*Old Chatham Shepherding Company 'Ewe's Blue'
cheese, Hudson Valley Sausage Company pancetta,
and chopped dates*

The Pablo Pig-casso
*Hudson Valley Sausage Company prosciutto,
tomato, Formaggio mozzarella, basil pesto, &
arugula with balsamic reduction*

DRINK MENU

FLIGHTS

Wine Flight \$14
choice of four wines

Wine & Cheese Flight \$20
four wines paired with four cheeses

WINE

REDS

Monje Listá Negro Tradicional 2014 (Canary Islands) \$12
organically farmed, aged 4 months in old barrels, appeals to lovers of dark fruit and smoky minerality

Poggio Della Torre Chianti Riserva 2011 (Italy) \$9
sustainably farmed "rustic" black-fruit aromas lent complexity by earthy nuances

Tierra Divina REDS 2014 (California) \$8
established as "A Wine for the People" with amazing complexity and easy drinking

Quinta Milú 2016 (Spain) \$9
organically farmed Tempranillo, vivacious acid with juicy purple berry and earthy plum notes

Casa Marguery Malbec 2014 (Argentina) \$10
organically farmed with notes of black fruit flavors and minerality

Matthew Fritz Cabernet Sauvignon 2014 (California) \$11
aromas of blackberry, coupled with notes of plum with enough acidity to keep it fresh and pure

WHITES

Zellina Pinot Grigio 2015 (Italy) \$10
concentrated notes of myriad orchard fruits, coupled with a subtle creaminess and vibrant acid

Elbling 2016 (Germany) \$8
crisp and dry, and light-bodied

Ca'Liptra Verdicchio Castelli 'Kypra' 2015 (Italy) \$12
sustainably farmed, aged in cement, balanced well with slight floral notes at the nose

Barnard Griffin Riesling 2014 (Washington) \$9
finishes with apple and pear notes, but not overly sweet in nature

Vino Cobos "Felino" Chardonnay 2015 (Argentina) \$12
tropical aromas unfold, palate reveals citrus tones complementing the vibrant aromatic profile

Radley & Finch Sauvignon Blanc 2016 (South Africa) \$9
crisp and dry, unlike a viking boat... vibrant palate with notes of ripe tropical fruit

PROSECCO

Hi! Prosecco (Italy) \$10
pleasantly fresh and mineral with notes of pear and golden apples with a light fruity finish

ROSÉ

Triennes Rosé 2016 (France) \$12
organically farmed, reveals notes of strawberries and white flowers with hints of vanilla

BEER

Goose Island IPA \$6
Stella Artois \$6
Sam Adams - Boston Lager \$6
Smart Beer - Organic \$6.50
Smart Beer IPA - Organic \$6.50

NON-ALCOHOLIC

Soda/Seltzer \$1.50
Bottled Water \$1.50
Coffee/Tea \$1.50
Iced Coffee \$2.00

Organic, Local Birdsong & Blossom Teas
Signature ARTBAR Tea Blend \$2.50
Golden Dream Herbal Decaf Tea \$2.50