

ART BAR GALLERY

MENU

Hours

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

ARTBAR is available for private event rental.
 Email info@artbargallery.com for more information.

PLATES

Small Cheese Plate <i>choice of three local cheeses</i>	\$14
Large Cheese Plate <i>choice of five local cheeses</i>	\$18
Meat Plate <i>choice of three local meats</i>	\$14
Meat & Cheese Plate <i>choice of three local cheeses and two local meats</i>	\$18
Baked Brie Plate <i>baked with choice of Mike's Hot Honey, Rosemary honey, or Traditional honey</i>	\$10
Homemade Hummus Plate <i>served with warmed pita bread</i>	\$8

CHEESE SELECTIONS

Chaseholm Camembert - Chaseholm Farm Creamery
 Basil & Garlic Cheese - Chaseholm Farm Creamery
 Stella Vallis Tomme - Chaseholm Farm Creamery
 Ewe's Blue - Old Chatham Shepherding Company
 Rosemary - Harpersfeld Cheese
 Lapsang Souchong Black Tea - Harpersfeld Cheese
 Fig Goat Cheese - Coach Farms
 Guava Goat Cheese - Coach Farms
 Hudson Valley Truffle - Coach Farms

CHARCUTERIE SELECTIONS

Venison Summer Sausage - Highland Farm
 Venison Garlic Sausage - Highland Farm
 Sweet Sopressatta - Hudson Valley Sausage Company
 Nola Sopressatta - Hudson Valley Sausage Company
 Finiciona Sopressatta - Hudson Valley Sausage Company
 Toscanini Sopressatta - Hudson Valley Sausage Company
 Genoa Salami - Hudson Valley Sausage Company
 Hot Coppa - Hudson Valley Sausage Company
 Braesola - Hudson Valley Sausage Company

SWEET & SAVORY CROSTINIS

Blackberry Honey Basil Goat Cheese <i>Made with Coach Farms "Rawstruck" Raw Goat Cheese</i>	\$8
Tomato Mozzarella with Homemade Pesto <i>Made with Formaggio Mozzarella Cheese</i>	\$8

SIDES

Olive Bowl	\$5
Soft Pretzel	\$4

DESSERTS

Seasonal Mousse	\$5
Bon Bon Plate by Oliver Kita Chocolates	\$5

*All Local
 Cheese & Charcuterie*

DRINK MENU

FLIGHTS

Wine Flight <i>choice of four wines</i>	\$14
Wine & Cheese Flight <i>four wines paired with four cheeses</i>	\$20

WINE

REDS

Chateau Fouquet Saumur 2014 (France) <i>biodynamic, bright fruit flavors and reminiscent of 'the farm' with awesome texture and concentration</i>	\$12
Poggio Della Torre Chianti Riserva 2011 (Italy) <i>sustainably farmed "rustic" black-fruit aromas lent complexity by earthy nuances</i>	\$9
Santa Ema Merlot 2013 (Chile) <i>fruity aromas with by notes of caramel, chocolate, and vanilla</i>	\$10
Barton & Guestier Bordeaux 2013 (France) <i>intense fruity aromas of black and red currant</i>	\$8
Cortijo Rioja Tinto 2015 (Spain) <i>raspberry and white pepper aromas, layers of complex flavors that reveal notes of nutmeg</i>	\$10
Valle de Uco Casa Malbec (Argentina) <i>organically farmed with notes of black fruit flavors and minerality</i>	\$10
Matthew Fritz Cabernet Sauvignon 2014 (California) <i>aromas of blackberry, coupled with notes of plum with enough acidity to keep it fresh and pure</i>	\$11

PROSECCO

Santa Marina Prosecco 2015 (Italy) <i>crisp, light lemony, with green apple and floral characteristics</i>	\$8
---	-----

WHITES

Zellina Pinot Grigio 2015 (Italy) <i>concentrated notes of myriad orchard fruits, coupled with a subtle creaminess and vibrant acid</i>	\$10
Dazante Pinot Grigio 2014 (Italy) <i>aromas of papaya and pineapple, followed by delicate floral notes</i>	\$8
Höllenbürger Gruner Veltliner 2014 (Austria) <i>a smokey and spicy "orange" style wine, 100% matured in oak casks and organically farmed</i>	\$13
Pacific Rim Riesling 2014 (Washington) <i>jasmine, pear and apple on the nose open up to apricot and floral flavors</i>	\$9
Vino Cobos "Felino" Chardonnay 2015 (Argentina) <i>tropical aromas unfold, palate reveals citrus tones complementing the vibrant aromatic profile</i>	\$12
Chateau St. Jean Sauvignon Blanc 2014 (California) <i>fragrant nose of citrus with oak, flavors reveal vibrant lemon, sweet apple and honey</i>	\$9

ROSÉ

Clendenen Family Mondeuse Rosé 2016 (California) <i>sustainably farmed, delicate aromas of wild strawberry and tangerine, finishes dry</i>	\$12
Cotes-du-Rhones Belleruche 2014 (France) <i>round medium body, aromas of red fruits such as currants, raspberries, and cherry</i>	\$9

BEER

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

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
"Spring into Summer"	
Golden Dream Herbal Decaf Tea	\$2.50