

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 \$14
choice of three local cheeses

Large Cheese Plate \$18
choice of five local cheeses

Meat Plate \$14
choice of three local meats

Meat & Cheese Plate \$18
choice of three local cheeses and two local meats

Baked Brie Plate \$10
baked with choice of Mike's Hot Honey, Rosemary Honey, or Traditional Honey

Homemade Hummus Plate \$8
served with warmed pita bread

Mediterranean Plate \$8
local feta, homemade hummus, and more

*All Local
Cheese & Charcuterie*

CROSTINIS

\$8

Honey, Basil, & Blackberry Goat Cheese
*Made with Coach Farms
"Rawstruck" Raw Goat Cheese*

Tomato Mozzarella & Homemade Pesto
Made with Formaggio Mozzarella Cheese

CROSTINIS

\$6

Goat Cheese & Rosemary Infused Honey
*Made with Coach Farms
"Rawstruck" Raw Goat Cheese*

Goat Cheese & Fig Spread
*Made with Coach Farms
"Rawstruck" Raw Goat Cheese*

SIDES

Olive Bowl \$5
Soft Pretzel \$4

DESSERTS

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

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
Tierra Divina REDS 2014 (California) <i>established as "A Wine for the People" with amazing complexity and easy drinking</i>	\$8
Cortijo Rioja Tinto 2015 (Spain) <i>raspberry and white pepper aromas, layers of complex flavors that reveal notes of nutmeg</i>	\$10
Casa Marguery Malbec 2014 (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

Hi! Prosecco (Italy) <i>pleasantly fresh and mineral with notes of pear and golden apples with a light fruity finish</i>	\$9
---	-----

WHITES

Zellina Pinot Grigio 2015 (Italy) <i>concentrated notes of myriad orchard fruits, coupled with a subtle creaminess and vibrant acid</i>	\$10
Elbling 2016 (Germany) <i>crisp and dry, and light-bodied</i>	\$8
Höllenberg Gruner Veltliner 2014 (Austria) <i>a smokey and spicy "orange" style wine, 100% matured in oak casks and organically farmed</i>	\$13
Barnard Griffin Riesling 2014 (Washington) <i>finishes with apple and pear notes, but not overly sweet in nature</i>	\$9
Vino Cobos "Felino" Chardonnay 2015 (Argentina) <i>tropical aromas unfold, palate reveals citrus tones complementing the vibrant aromatic profile</i>	\$12
Radley & Finch Sauvignon Blanc 2016 (South Africa) <i>crisp and dry, unlike a viking boat... vibrant palate with notes of ripe tropical fruit</i>	\$9

ROSÉ

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

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

CHEESE SELECTIONS

Chaseholm Camembert - Chaseholm Farm Creamery
classic, old world style Camembert, exceptionally creamy

Margie - Sprout Creek Farm
buttery wheel that has a clean and delicate flavor

Dill Herbed Cheese - Chaseholm Farm Creamery
fresh, spreadable, 'boursin' style cow's milk cheese

Stella Vallis Tomme - Chaseholm Farm Creamery
from the French Alpine tradition, hint of a 'cheddary' sharpness

Bogart - Sprout Creek Farm
Mold-ripened and aged 1 year, raw cows' milk cheese

Ewe's Blue - Old Chatham Shepherding Company
reminiscent of Roquefort, creamy, fruity, and leaves a pleasing bite

Greek Style Feta - Acorn Hill Farm
bold flavored and crumbly yet creamy with a salty finish

Fig Goat Cheese - Coach Farms
clean, mild flavor with fresh notes of lemon, filled with fig

Guava Goat Cheese - Coach Farms
clean, mild flavor with fresh notes of lemon, filled with guava

Cranberry & Walnut Goat Cheese - Hoofprint Cheese Company
light and creamy, flavored with tastes of fall and the holidays

Hudson Valley Truffle - Coach Farms
intense earthy aroma from the Italian black truffle pieces

CHARCUTERIE SELECTIONS

Venison Summer Sausage - Highland Farm
wonderfully sweet sausage, pairs well with cheese

Venison Garlic Sausage - Highland Farm
will fill your craving for garlic with a healthy venison alternative

Venison Pepperoni - Highland Farm
perfect blend of spices to create a craft pepperoni

Sweet Coppa - Hudson Valley Sausage Company
dry aged for weeks, and mild in spices, perfect for any plate

Hot Coppa - Hudson Valley Sausage Company
dry aged for weeks, and with a bit of a kick

Nola Sopressatta - Hudson Valley Sausage Company
made of coarsely ground pork, seasoned with all spice

Finiciona Sopressatta - Hudson Valley Sausage Company
made of coarsely ground pork, seasoned with fennel

Genoa Salami - Hudson Valley Sausage Company
seasoned with garlic, salt, and peppercorns

Braesola - Hudson Valley Sausage Company
lean cut of beef that has been salted and air dried