

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 \$14
four dairy cheeses

Vegan Cheese Plate \$14
four vegan cheeses

Charcuterie Plate \$14
three local meats

Cheese & Charcuterie Plate \$18
*two local cheeses and
three local meats*

Baked Brie Plate \$10
baked with honey

Homemade Hummus Plate \$8
*served with warmed pita bread
and carrots*

Side Palettes

Red cabbage slaw \$4
Soft Pretzel \$4

Venison Snack Sticks 1 for \$3
locally made Highland Farm 2 for \$5

Dessert Palettes

Monthly Mousse \$5

Large Panini Palettes

served with red cabbage salad

\$8

The van Gogh-t Cheese
Coach Farms Goat Cheese with honey

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
*Miracle Springs Farm camembert, fig preserves,
fresh pear slices, and arugula*

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

\$11

The Herbed Dali
*Garlic and Herb Farmer's Cheese, coppa,
soppressata, arugula, and tomato*

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

GLUTEN FREE CRACKERS - \$1 EXTRA