

the Cassidy BAR + KITCHEN

AUTUMN
2019

BAR + KITCHEN

CHEESE BOARD SELECTION	18
artisanal American cheeses, pickled asparagus, cranberry relish, house S+P crackers	
HOUSE CURED CHARCUTERIE	18
house selections, fig, pistachio, ale mustard, brioche toast	
MEZZE PLATTER	16
babaganoush, hummus, tabouleh, tzatziki, crudité, house pita	
GUACAMOLE + CHIPS	12
avocado, jalapeño, cilantro, lime, pico de gallo, warm blue corn tortilla	
OYSTERS ON THE HALF SHELL	3 EA
champagne mignonette, cocktail sauce	
SHRIMP COCKTAIL	3 EA

GRASS-FED BURGER (GROUND IN-HOUSE DAILY) **16**
house bacon, aged cheddar, lettuce, tomato, onion, pickle, house fries, Balthazar bun

ROCK SHRIMP TEMPURA **13**
garlic chili sauce

WAGYU HOT DOG **10**
whiskey braised onion relish, spicy mustard, brioche bun

CHICKEN WINGS **12**
choice of buffalo or sweet chili, vegetable pickle, blue cheese

CRISPY MOZZARELLA BARS **10**
house marinara

LAMB FLATBREAD **15**
Merguez sausage, spicy tzatziki, sweet ricotta, grilled onion, cherry tomato, shaved aged goat cheese

BUFFALO CAULIFLOWER **10**
Valdeón blue cheese sauce, micro celery

SWEET CHILI BABY BACK RIBS **15**
cheddar biscuit, queso fresco, pickled jalapeno

SOFT PRETZEL STICKS **7**
spicy cheddar-ale dip