

# THE MENU

*Carefully selected to pair beautifully with our wines*

## **ALSATIAN FLATBREADS | \$18**

- 🌿 emmentaler, raclette, wild mushrooms, arugula*
- 🌿 emmentaler, raclette, toasted hazelnuts, sage*
- 🌿 emmentaler, raclette, shaved Bayonne Ham*

## **OLIVE TAPENADE | \$7**

*Grilled flatbread*

## **BAGUETTE WITH HAM | \$9**

*Toasted with butter, a touch of dijon and served with cornichons*

## **NIÇOISE SALAD | \$20**

*Hayshaker greens, olive oil-cured tuna, hard boiled egg, cornichons, champagne vinaigrette*

## **SALADE DE CHÈVRE CHAUD | \$12**

*Hayshaker greens, warmed goat cheese, tomato, cucumber, local honey, champagne vinaigrette*

## **CHEESE SELECTION | \$25**

*Selection of international cheeses  
Accompaniments - olives, marcona almonds,  
housemade preserves*

## **CHARCUTERIE PLATE | \$25**

*Bayonne Ham, Saussicon Sec and Paté  
Accompaniments - dijon, olives,  
pickled vegetables, cornichons*

## **CHEESE & CHARCUTERIE PLATE | \$45**

*Bayonne Ham, Saussicon Sec and Paté  
Accompaniments - dijon, olives,  
pickled vegetables, cornichons*

*please let us know if you have any allergies.*

*\*Wines by the glass, Root Beer and  
Water Buffalo Brewery beer available.*



THE  
WALLS

