

CHARCUTERIE & BRUSCHETTA BOARD 25

A chef's selection of cheese & cured meats accompanied by traditional bruschetta, grilled peach and gorgonzola bruschetta, crostini and lavash

SOUP

TOMATO BISQUE 13 *Grilled baguette, fontina cheese*

FROM THE GARDEN

RENAULT HOUSE SALAD 14

Baby spinach, chopped egg, grape tomato, shallots, and crispy peppered bacon served with a sweet and sour house vinaigrette

PEAR & WALNUT SALAD 14

Mixed greens, walnuts, pear, goat cheese, crème fraiche dressing

SELECT YOUR FAVORITE

BAVARIAN PRETZEL 12

Served with a soft wine sauce and Dijon mustard

SHORT RIB WAFFLE FRIES 15

Braised short rib in a hearty demi, caramelized onions and feta cheese

BUFFALO CAULIFLOWER BITES 12

Mildly spicy fried cauliflower served with celery and blue cheese

STEAK FRIES 12

Old Bay seasoned steak fries with a smoked paprika white cheese sauce

LOUIE'S PRIME BURGER 17

Gruyere cheese, baby spinach, tomato, spicy remoulade, crispy fries

CHICKEN TOSTADAS 15

Sofrito chicken on crispy corn tortillas, topped with shredded lettuce, crema, and queso fresco

FLAT BREADS

- *Shrimp, roasted garlic, cilantro, mozzarella, and grana padano parmesan cheese 14*
 - *Prosciutto, sundried tomato, arugula, extra virgin olive oil and fontina cheese 12*
 - *Goat cheese, fig reduction, arugula, extra virgin olive oil, sprinkled with salt & pepper 12*
-

DESSERTS *from Café La Fleur 7 each*

- *Nutella s'mores bread pudding*
- *Warm apple crisp*
- *White chocolate mousse filled profiteroles - Cream puffs with chocolate sauce and fresh berries*