

❖ BERGERAC ❖

SNACKS

{ 5 }

WARM CITRUS & HERB MARINATED OLIVES

DEVILED EGGS

SPICY FRIED CHICKPEAS

PLATES

STRAWBERRY FIELDS

locally sourced baby greens, macerated strawberries, port sous-vide rhubarb, house-made dressing, whipped fromage blanc, candied pecans

10

TRUFFLED FRENCH FRIES

crispy shoestring potatoes, sea salt, truffle oil, aioli

8

BACON'D BRUSSELS

roasted golden brown and tossed with bacon, fromage blanc, sea salt, balsamic reduction

10

ROASTED BONE MARROW

zesty gremolata, nettle purée, Northern California fennel pollen

16

DUCK DUCK GNOCCHI

potato gnocchi with duck confit, summer corn succotash, Marsala wine sauce

16

MAC & CHEESE

Vermont cheddar cheese sauce, buttery breadcrumbs
add bacon for 2

10

BERGER SLIDERS

house ground beef cooked medium rare, spicy pickles, caramelized onion, aioli, brioche bun

14

BON MI CHICKEN SLIDERS

marinated grilled chicken, pickled veg, jalapeno slaw, aioli, toasted baguette

14

KOREAN BBQ PORK TACOS

thinly sliced pork tossed in spicy Korean BBQ sauce, jalapeno slaw, cilantro crema, corn tortilla

12

CHEESE & CHARCUTERIE BOARD

small 12 • large 22

SWEETS

{ 10 }

*these treats feature house-made, boozed-up ice cream
see your server for the flavor of the moment*

BEER FLOAT

topped with Oatmeal Stout

ICE CREAM SANDWICH

stuffed between macarons

❖ MANY OF OUR PLATES CAN BE VEGETARIAN ❖

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS