**HAPPY HOUR MENU**

available 3:00 to 7:00 Monday–Friday, with beverage purchase

4 each

**Caesar Salad**
romaine, parmesan, housemade garlic croutons

**Mom’s Chopped Chicken Liver**
like pâté, crackers

**Smoked Wild Salmon Rillettes**
a spread with red onions, capers, housemade mayonnaise, crackers

**Hummus & Pita**
red chili paste, kalamata olive

**Deviled Eggs**
housemade mayonnaise, mustard

**Made-From-Scratch French Fries**
spicy aioli

**Fried Ricotta Cheese Ravioli**
cajun spices, parmesan, tomato-basil dipping sauce

**Pigs-in-a-Blanket**
mini all-beef kosher hot dogs, puff pastry, stone-ground mustard mayonnaise

**Pulled Pork Quesadilla**
Carlton Farms slow-cooked pork, caramelized onions, jack cheese, flour tortilla, chipotle sour cream, green onions

**Burger Bite**
mini Marin Sun Farms grass-fed beef burger, caramelized onions, brioche bun

**Grass-Fed Beef Meatball**
melted mozzarella cheese, tomato sauce

**Pulled Chicken Slider**
house-made coleslaw, bourbon BBQ sauce, brioche bun

Drink specials available; please inquire

---

**AFTERNOON DELIGHTS**

available from 11:30 Every Day

**SALADS**

**House Salad**
- feta, dried cranberries, pumpkin seeds, red onion, organic greens, balsamic vinaigrette

**Classic Caesar Salad**
- romaine, parmesan, house-made croutons

**Tuna Salad**
- red onion, celery, pickle, housemade mayonnaise, romaine, poppy seed dressing

**Faith’s Pulled Chicken Salad**
- grapes, celery, toasted pecans, sour cream, housemade mayonnaise, romaine, poppy seed dressing

**Smoked Wild Salmon Rillettes**
a spread with red onions, capers, housemade mayonnaise, assorted crackers

**SANDWICHES**

served with pasta salad & a pickle

**House Roasted Turkey Breast**
- swiss, lettuce, tomato, white or wheat bread, dijon-mayonnaise

**Shaved Ham & Swiss**
- lettuce, tomato, white or wheat bread, dijon mayonnaise

**Faith’s Pulled Chicken Salad**
- lettuce, white or wheat bread

**Avocado & Cheddar**
- lettuce, tomato, red onion, toasted walnuts, mayonnaise, white or wheat bread

**Tuna Salad**
- lettuce, tomato, white or wheat bread

**Corned Beef Special**
- slow-cooked beef brisket, thousand island, coleslaw, rye bread

**Italian Hoagie**
- salami, soppressata, mortadella, ham, provolone, lettuce, tomato, onion, Mama Lil’s peppers, italian dressing, italian roll

**SOUPS/SIDES**

**Belle’s Chicken Noodle, Matzoh Ball or Soup of the Day**
- 8 bowl | 5 cup

**Housemade French Fries**
- spicy aioli

*consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have a medical condition
SWEET THINGS
made in-house, from scratch, with pure butter & cream, using local fruit whenever possible

FRESH-BAKED PASTRIES
(limited availability)
Muffin or Pastry du Jour 4
Scone 5
Big Cookie 3
Mini Cookie .50

DAILY DESSERTS
many desserts change daily; please refer to our special card for descriptions
Pie of the Day 8
Dessert Du Jour 8
Cheesecake of the Moment 8
Seasonal Fruit Crisp/Cobbler 9
Sorbet 7
Big Cookie 3
Mini Cookie .50

CLASSIC DESSERTS
Devil’s Food Cake 8
moist chocolate cake, rich chocolate ganache frosting, whipped cream, chocolate sauce

Creme Brûlée 8
rich creamy vanilla custard, “burnt” sugar

Ice Cream Sundae 8
three scoops vanilla bean ice cream, housemade hot fudge sauce, fresh whipped cream toasted pecans or walnuts, add 2.50

LOUNGE MENU
available in lounge between 5:30-11:00
Monday-Thursday: 5:00-11:00 Friday-Sunday
(full menu also available until 10 daily)

Belle’s Chicken Noodle, Matzo Ball or Soup of the Day 8 bowl 5 cup

Classic Caesar Salad romaine, parmesan, housemade garlic croutons, grilled chicken breast, add 5 grilled wild salmon*, add 7

Hummus & Pita 10
tomato, cucumber, red chili paste, kalamata olive

Smoked Salmon Rillettes 12 | 7 half
a spread with red onions, capers, housemade mayonnaise, crackers

Pierogi 10
handmade potato-dumplings, sautéed onions, sour cream

Mom’s Chopped Chicken Liver 10 | 6 half
like pâte, crackers

Grilled Marinated Portabella 8
garlic-balsamic marinade, organic field greens

Fried Ricotta Cheese Ravioli 10
cajun spices, parmesan, tomato-basil dipping sauce

Fried Calamari 12
housemade thai chili dipping sauce

Marin Sun Farms Grass-Fed Beef Meatball 5
melted mozzarella cheese, tomato sauce

Pigs-in-a-Blanket 9
mini all-beef kosher hot dogs, puff pastry, stone-ground mustard mayonnaise

Pulled Pork Quesadilla 9
Carlton Farms slow-cooked pork, caramelized onions, jack cheese, flour tortilla, chipotle sour cream, green onions, honey-lime dressed greens, cotija cheese

Grilled Grass-Fed Burger* 12
Marin Sun Farms beef, housemade zucchini pickles, mayonnaise, lettuce, tomato, red onion, potato bun, housemade french fries cheese, add 2 honey cured bacon, add 3

Grilled Wild Salmon Sandwich* 13
grilled country bread, housemade horseradish mayonnaise, lettuce, tomato, red onion, pasta salad

Made-From-Scratch French Fries 5
spicy aioli

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Pastry Chef: Debbie Putnam