

# BAR GENEVIEVE



<b>Bar Fries</b> .....	<b>8</b>
Parmesan, Herbs, Garlic Aioli	
<b>Oysters*</b> .....	<b>3 each / Six for 15 / Twelve for 30</b>
Preserved Lemon, Charred Scallion Persillade	
<b>Warm Roasted Olives</b> .....	<b>9</b>
Garlic Confit, Herbs	
<b>French Onion Fingerlings</b> .....	<b>15</b>
Gruyère, Parmesean, Crispy Shallot	
<b>Shrimp Cocktail*</b> .....	<b>15</b>
Old Bay, Horseradish, Cocktail Sauce	
<b>Deviled Eggs</b> .....	<b>12</b>
Chef's Choice Accoutrement	
<b>Apple Frisée Salad</b> .....	<b>19</b>
Frisée, Mixed Greens, Pickled Shallot, Goat Cheese, Citrus Vinaigrette	
<b>Dip Board</b> .....	<b>25</b>
Pimento Cheese, French Onion Dip, Hummus, Kettle Chips, Crudités	
<b>Charcuterie and Cheese</b> .....	<b>31</b>
Chef's Selection Accompanied by Pickled Vegetables, Nuts, Jams, Whole Grain Mustard, Honey	
<b>Genevieve Burger*</b> .....	<b>20</b>
Garlic Aioli, Havarti, Caramelized Onion, Tomato, Lettuce, Fries	
<b>Steak and Gruyère Sandwich*</b> .....	<b>30</b>
Pesto, Roasted Red Pepper Tapenade, French Onion Boursin Cheese	
<b>Baked Brie</b> .....	<b>15</b>
Puff Pastry, Apple Butter, Candied Pecans	
<b>French Silk Cheesecake</b> .....	<b>12</b>
Ginger Shortbread, Fruit Compote	

Happy Hour  
Monday – Friday  
4 – 6pm

\$2 Oysters



Sparkling Options  
to your Taste  
\$5 / \$10 / \$15



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.