



B E E F

Campfire Beef Satay \$4.00

maple and coffee rub, bourbon and peach barbecue sauce

Mini Braised Beef Taco \$4.00

flour tortilla, pico de gallo, avocado and cilantro crema

Mini Corn Dogs \$4.75

FIM cornmeal battered beef sausage, spicy maple mustard

Spud Skins \$4.75

mini potatoes, braised short rib, smoked cheddar, chive crema

Mini Cheeseburger \$5.25

caramelized onion and bacon jam, gruyere

C H I C K E N

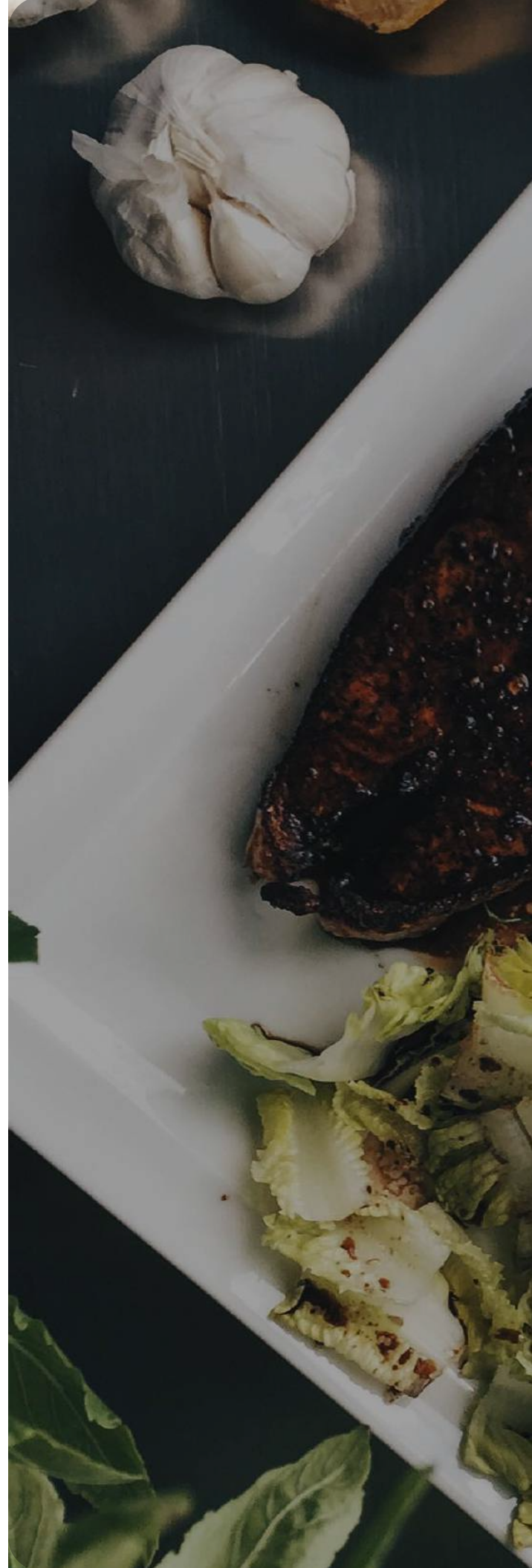
Chicken Potstickers \$4.00

ponzu sauce

Lemon & Herb Chicken \$4.00

Satay

cucumber raita





CHICKEN

Frenched Chicken \$4.75

Drumettes

choice of: general tao, gar par, truffle
honey garlic

Fried Chicken & Cheddar
Jalapeno Waffles \$5.25

chili infused local syrup, dill crema

DUCK

Duck Prosciutto Crostini
Skewers \$4.50

duck prosciutto, pistachio and arugula
whipped goat cheese, pickled blackberries,
duck fat and parmesan brioche crouton

Duck Confit Bao \$5.25

duck confit, pickled vegetables, spicy
peanut hoisin

LAMB

Lamb Spiedini \$3.50

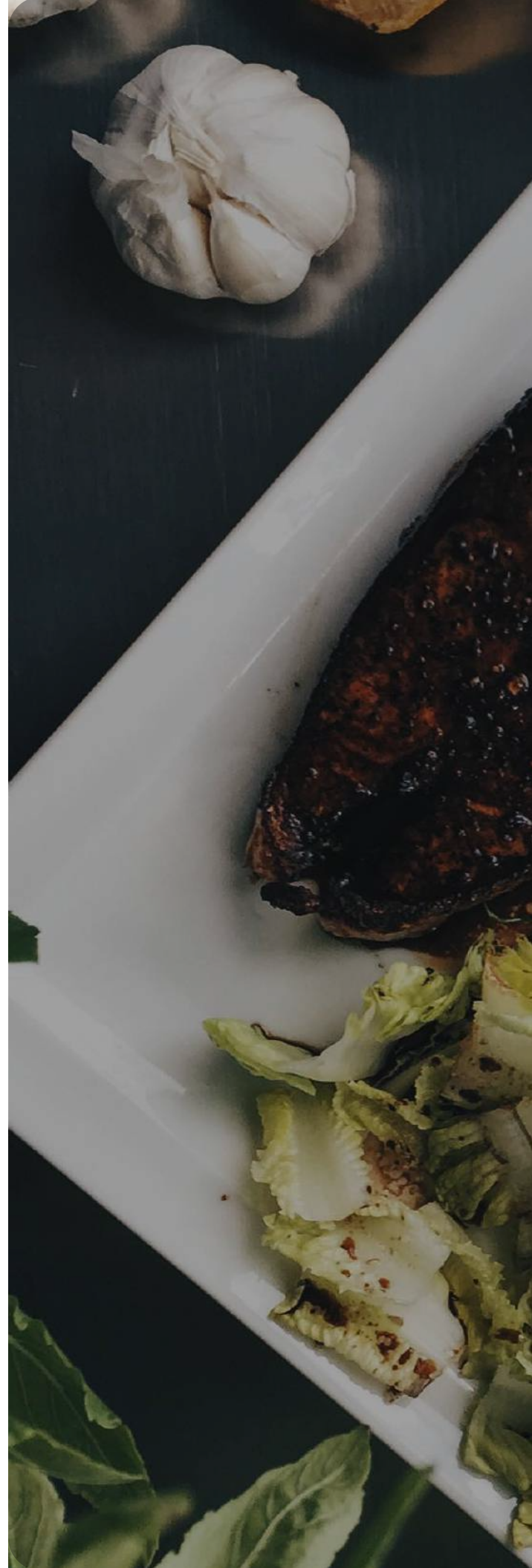
roasted garlic chili dipping oil

Mediterranean Lamb Burger \$6.50

cucumber, red onion, cherry tomato, feta

Lamb Lollipops \$8.75

mint chimichurri





P O R K

Roast Pineapple Candied
Bacon Skewer

\$4.00

macadamia nut and herb pesto

Braised Pork Belly & Enoki
Mushrooms

\$5.00

in a leek and mustard pork broth

Chipotle Pulled Pork Slider

\$5.25

sesame brioche, creamy mango cilantro
slaw

Mini Cubano

\$6.50

focaccia, ham, swiss cheese, house
pickles, hot mustard

S E A F O O D

Classic Court Bouillon &
Ale Poached Jumbo Shrimp

\$4.75

FIM sambal cocktail sauce

Salmon Tartare

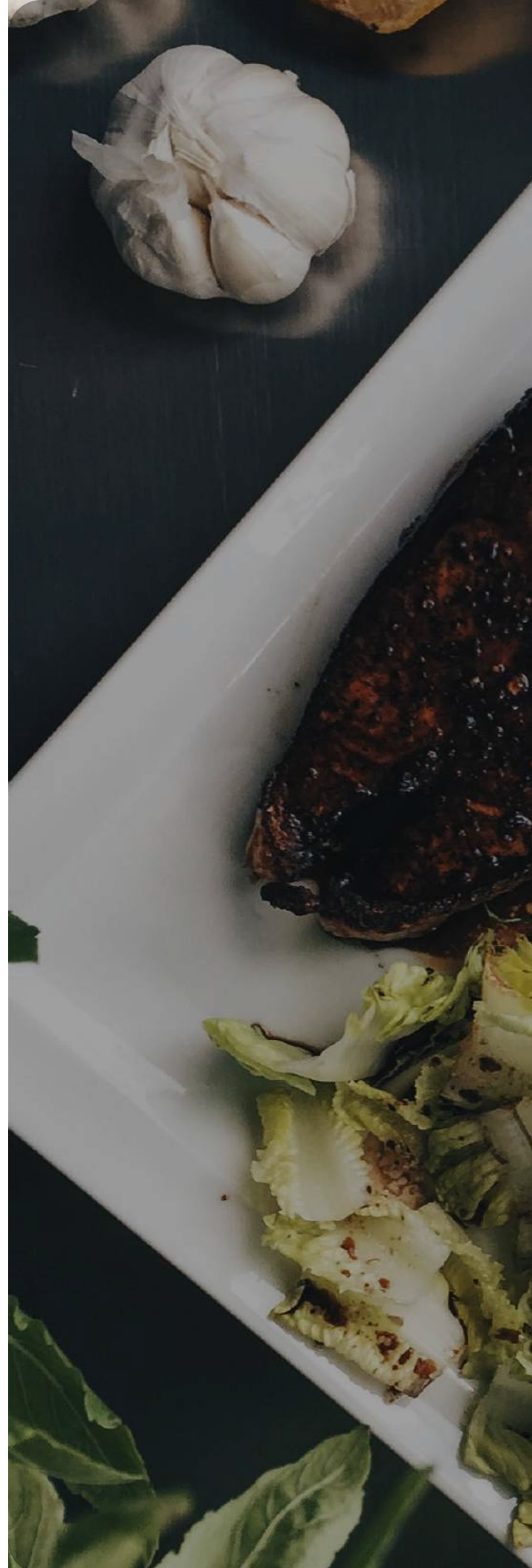
\$4.75

wonton crisp, salmon, avocado lime puree,
puffed crisp rice

Tuna Tataki

\$5.25

ponzu, wasabi aioli, jalapeno, wonton
crisp





SEAFOOD

Crusted Tuna Slider \$5.50

charcoal bun, wasabi aioli, cabbage slaw, white pumpkin seeds)

Shrimp & Grits \$5.50

spicy grilled shrimp, corn and scallion polenta fries

VEGETARIAN

Double Blanched Russet \$3.00

Fries

pink peppercorn and truffle aioli

Breaded Cauliflower Bites \$4.00

buttery buffalo with dill dressing

Mac and Cheese Balls \$4.00

chipotle ketchup

Cheese Arancini \$4.00

tomato sauce, grated parmigiano

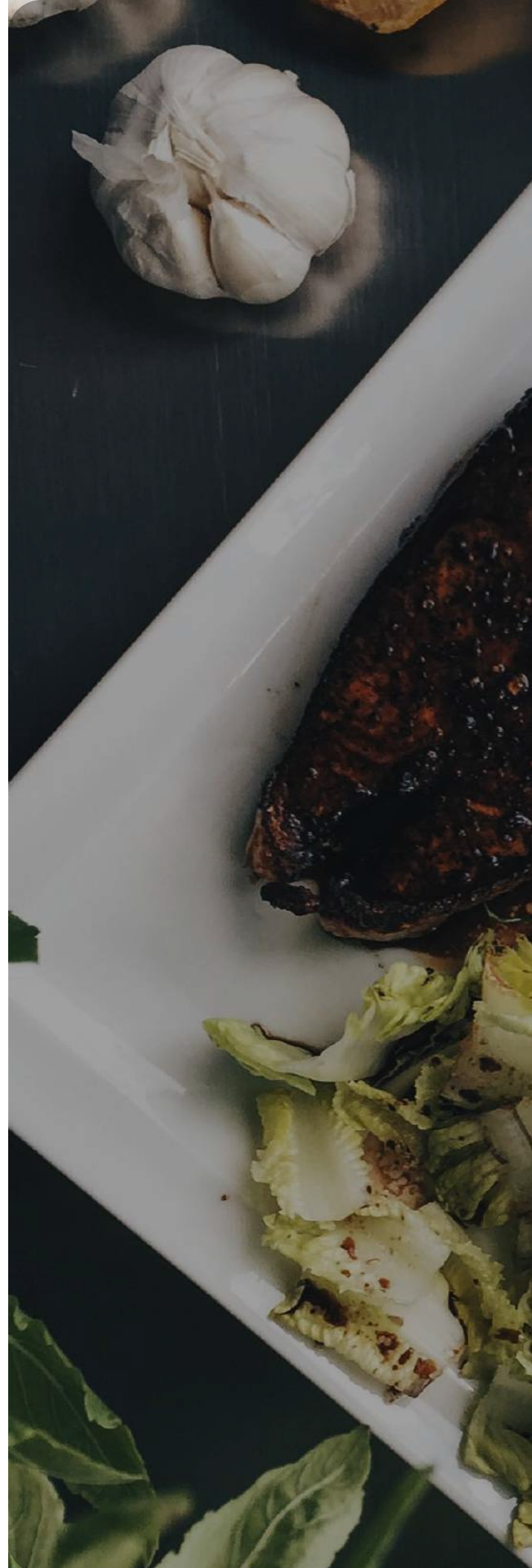
Mexican Street Corn Fritters \$4.00

queso blanco, spices, lime and cilantro aioli

Tomato Confit and \$4.75

Cheddar Grilled Cheese

roasted tomato puree





VEGAN

Endive Cups \$4.50

beet hummus, apple and pea shoot
slaw, puffed wild rice

Thai Green Curry \$4.50

Vegetable Spring Rolls
apricot and turmeric sweet chili sauce

Truffle Mushroom Croquettes \$5.00

herbed cashew cheese

Vegetable Pakoras \$5.00

sweet chili sauce

Tempura Vegetable Skewers \$5.00

ponzu sauce

Summer Rolls \$6.00

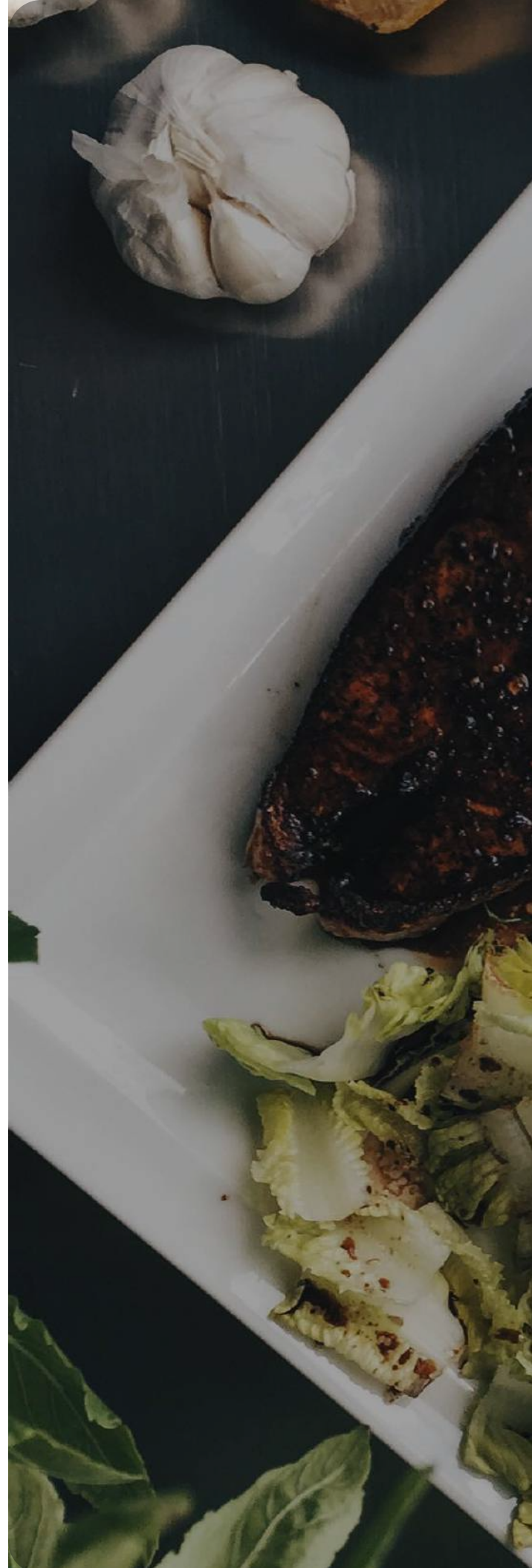
fresh vegetables, rice noodles, black
sesame seeds, peanuts, mango dipping
sauce

FLATBREADS

Mixed Mushroom & Truffle \$20.00

Proscuitto & Arugula \$20.00

Margherita \$20.00





CHARCUTERIE

Basic Antipasto Cone \$9.00

selection of domestic cheeses, cured meats

Premium Antipasto Cone \$11.50

selection of domestic and imported cheeses, house-cured meats

