

SALADS

Beet Salad ^{GF}

Red & Gold Beets | Orange & Thyme Fennel Slaw | Beet Crème Fraiche | Watercress | Gorgonzola | Pine Nuts

Causcous Kale ^V

Rainbow Couscous | Kale | Condimento Nicol | Cucumber Ribbons | Juniper Pearls | Pickled Ginger | Dried Cranberries

Nicoise Salad ^{GF}

French Green Beans | Confit Potato | Butterleaf | Grape Fluid Gel | White Anchovies | Olives | Red Wine Vinaigrette | Quail Egg

FLAT BREADS

Quattro Formaggi

Confit Garlic Oil | Sundried Tomato Mornay | Broccconcini | Parmesan Locally Made Ricotta | Basil

Prosciutto Crudiola

Tomato Sauce | Broccconcini | Ricotta | Pesto | Toasted Pine Nuts | Heirloom Tomatoes

Fiesta El Demonio

Chili Oil | Broccconcini | Balsamic Braised Short Rib | Sweet Sauce | Pickled Carrot | Cilantro

Puttanesca

Tomato Sauce | Roasted Garlic | Olives | Anchovies | Ricotta | Capers | Heirloom tomatoes | Balsamic

PASTA

Pancetta Mac n' Cheese

Pancetta Lardons | Marinated Sundried Tomatoes | Rigatoni | Herb Crust

MEATBALLS

Apple Chicken Ball ^{GF}

Sweet Potato Purée | Portabella Mushroom | Chili Strings | Sun-dried Tomato Pistou

Beef Ball ^{GF}

Creamy Polenta | Broccolini | Balsamic Bacon Jam | Mustard Greens

Kimchi Pork Ball

Asian Glaze | Pickled Red Cabbage | Togarashi Aioli | Crispy Wontons | Cilantro

Chorizo Ball

Tomato Sauce | Rosemary Spaghetti | Mustard Greens | Shaved Parmesan

Vegetarian Ball

Sweet Potato Chickpea Leek Croquette | Rosemary mornay | Heirloom Tomatoes | Pea Shoots | Basil Pesto

Ball of the Month

Market Ball

Pancetta Lardons | Sundried Tomato Pesto | Mascarpone | Mustard Greens | Chili Strings



BUCK A BALL

\$1 Per Ball Everyday
Starting At 9:00 P.M.
& After 4:00 P.M.
Wednesdays

V - Vegan | GF - Gluten Friendly
- Chef Recommended

SHAREABLES

Charcuterie Board

Chef's Choice of Meats & Cheeses | Pickled Vegetables | House Mustards | Compote | Crostini

Baked Brie

Phyllo Wrapped Brie | Confit Garlic | Blueberry Orange Compote | Crostini

Grilled Octopus

Black Bean Purée | Roasted Poached Pear | Chorizo Crumble | Lime Leaf Pearls

Hummus

Roasted Chickpeas | Cherry Tomato Fresca | Tzatziki | Naan | Beet Powder

Truffle Wings

72-Hour Brine Wingettes | Maple Chili Sauce | Chef's Secret Pepper Blend | Light White Truffle Oil

Chorizo Sliders

Smoked Gouda | House Pickles | Arugula | Tomato Sauce

Four Korean Tacos

Korean Marinated Steak | Arugula | Pickled Red Cabbage | Grilled Flour Tortillas | Sesame Seeds

Wagyu Beef Burger

Brant Lake Wagyu | Tarragon Butter | Red Pepper Relish | Charred Lemon Aioli | Arugula | Vine Ripe Tomato | Sesame Bun

DESERTS

Poached Pear

Coconut Snow | Red Wine Poached Pear | Nutella Powder | Mascarpone Crème Fraiche | Fresh Berries | Roasted Walnuts

Flan with Sponge Cake

Dulce De Leche | Brown Butter Sponge Cake | Chai Flan Brulée | Spiced wine Reduction

HOURS

SUNDAY - WEDNESDAY

11_{A.M.} - 12_{A.M.}

THURSDAY - SATURDAY

11_{A.M.} - 2_{A.M.}

HAPPY HOUR

3_{P.M.} - 7_{P.M.} DAILY

ALL DAY SUNDAY

LOCAL LIVE

MUSIC

FRIDAY & SATURDAY

9_{P.M.} - 1_{A.M.}



PROHIBITION

— FREEHOUSE —

Chef Kilian Harding



@PROHOBAR