



BAR PILAR

SALAD/SNACK

French breakfast radishes with butter, sea salt	\$4
Baby arugula with olive oil, balsamic, pecorino	\$5
House roasted mixed nuts	\$5
Baby Chioggia beets with broiled goats cheese, olive oil	\$6
Roasted beets with mixed greens, walnuts, citrus, goat cheese	\$7
Chilled marinated olives and chilis with goat cheese bruschetta	\$7
Spanish tortilla with goat cheese, olive oil	\$7

VEGETABLE

Baby chard with garlic, shallots, herbs	\$7
Sautéed green beans with shallots	\$7
Crispy roasted potatoes with malt aioli	\$7
Sauteed Mushrooms with English peas, herbs	\$8
Spring garlic risotto	\$8

FISH

Char grilled calamari with tomato basil sauce	\$8
Spanish white anchovies on grilled bread	\$8
Bronzini with olive relish	\$10
Mussels with white wine, butter, shallots, garlic, grilled bread	\$11

MEAT

Chicken liver pate with grilled bread	\$8
Crispy duck confit with Dijon mustard	\$10
All day roasted pork shoulder with garlic trencher	\$12
Grilled new york strip steak with whipped potatoes, glaze	\$14
Buttermilk fried chicken in peanut oil with pickles	\$14

CHEESE AND CHARCUTERIE PLATE

Choose from \$6 each, 3 for \$16, or 5 for \$27

CHEESE

Wisconsin Gorgonzola
Sweet Grass Tomme
Nouvelu di pecora
Brazilian Cream Cheese
Nancy's Camembert

CHARCUTERIE

Jamon Serrano
Sobrasada
Lomo iberico
Chorizo
Coppa



BAR P I L A R

Starters

Caralyn style snails with North Carolina country ham, with a red wine tomato glaze	\$12
Crispy fried Pig ears, English peas, pea shoots, pickled sweet onions, tangerine vinaigrette	\$11
Swiss potato rosetti, with gruyere, mushrooms with parsley	\$10
Little neck clams with roasted garlic, olive oil, lemon, with rustic toast	\$11
Alaskan halibut crudo with tart salad, greens, olive oil, lemon	\$11

ENTREES

Crispy skin suckling pig with house made apple sauce, black beans, natural jus	\$25
Grilled wild rockfish with grilled scallions, celery root mash, Arbequina olive oil	\$24
Beef cheek daube with baby carrots, tomato, thyme, butter braised potato tourne	\$19
Grilled porterhouse for two with whipped potatoes, creamed spinach	\$60
Seared scallops with crab and sherry stuffed with piquillo peppers, saffron beurre blanc	\$26
Crispy duck confit with papardelle pasta, mushrooms, baby onions, duck gravy	\$21
Roasted pheasant with creamy sherry sauce, poached grapes, wild rice, green beans	\$26

DESSERT

Red velvet cupcake with cream cheese frosting	\$6
Buttermilk pie with blood orange sorbet	\$7
Pecan pie with vanilla gelato	\$7
Warm flourless chocolate cake with smoked vanilla gelato	\$8