

## *The Road Not Taken*

*By Robert Frost*

*Two roads diverged in a yellow wood,  
And sorry I could not travel both  
And be one traveler, long I stood  
And looked down one as far as I could  
To where it bent in the undergrowth;*

*Then took the other, as just as fair,  
And having perhaps the better claim,  
Because it was grassy and wanted wear;  
Though as for that the passing there  
Had worn them really about the same,*

*And both that morning equally lay  
In leaves no step had trodden black.  
Oh, I kept the first for another day!  
Yet knowing how way leads on to way,  
I doubted if I should ever come back.*

*I shall be telling this with a sigh  
Somewhere ages and ages hence:  
Two roads diverged in a wood, and I—  
I took the one less traveled by,  
And that has made all the difference.*

# *Provisions*

*The supply of*

*food,*

*drink,*

*or equipment*

*... Especially for a Journey.*

Here we present a diverse menu of small bites to enrich your experience at our well crafted bar. We encourage you to try one or many dishes to pair along with your choice of beverage. Our bartenders are here to assist you with any questions you may have. We hope you enjoy our "Provisions" menu while you're on your own personal journey...

Green Olive Focaccia

Baked to order focaccia, castelvetro olives, fennel pollen, piment d'espelette, lemon, fresh mint

7

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Twice Cooked Yukon Potatoes

Roasted then fried Yukon potatoes, mustard crème fraîche, chive, smoked chicken heart

7

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Baby Gem "Wedge" Salad

Pointe Reyes blue cheese, crispy onions, Beeler's bacon lardon

8

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Burrata Salad

Arugula, roasted grapes, cilantro, sherry glaze, toasted almonds

8

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Cuban Style Duck Wings

Confit and fried, with sour orange sauce, chilies, cilantro, and lime

13

Grilled Octopus

Thai-style stew, basil, mint, cilantro, sprouts, chilies, peanuts, toasted jasmine rice powder

14

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Cheese & Charcuterie

Chef's selection of three cheese and three charcuterie along with house made bread and condiments

32

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Chef's Seasonal Pasta

Chef loves to create scratch made pasta dishes with seasonal ingredients. When we're out, we're out. Don't miss it!

MKT

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Seared Beef Carpaccio

Sprouts, lemon, olive oil, Pecorino Pepato

13

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Prime Cowboy Steak for Two

20 oz. Bone-in beef ribeye, 2 seasonal sides and black garlic maitre 'd butter

75

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Mascarpone Cheesecake

Seasonal fruit

8

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Dark Chocolate Pudding

Salted Butterscotch & whipped cream

7

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*