

BAR MENU

3-month Aged Pecorino Discansu gf/veg 6
Mr. Brown's honey

Royal Trumpet Mushroom Escabeche gf/vn 9
Sherry vinegar, olive oil

Marinated Skirt Steak Skewers gf 10
Chimichurri, smoked sea salt

24-month Prosciutto gf 14
San Daniele DOP

Beer Battered Portobello Mushrooms veg 11
Sesame-red chili dipping sauce, Stillwater Extra Dry Saison

Chilled Jumbo Shrimp gf 14
American Cocktail and Marie Rose sauces

Burrata veg 15
Pine nuts, Calabrian chili, garlic, basil, sourdough

Kale & Artichoke Dip veg 12
Parmesan, feta, Pernod, toasted sourdough

Spiced Cauliflower gf/veg 15
Smoked paprika, lemon, parmesan

Sweet Chili Chicken Wings gf 13
Ginger-lime sour cream

Tollhouse Caesar 12
Little gem and romaine lettuces, olive oil croutons,
shaved parm
(add marinated white anchovies +3)

Steamed Blue Shell Mussels 18
Roasted garlic, mace, tomato, sourdough

Carrot Hummus Sandwich veg 14
Feta cheese, cucumber, pickled root vegetables
(add smoked salmon +4)

Gulf Shrimp Po' Boy 18
Romaine, shaved onion,
bread & butter pickles, remoulade

Zinnia Burger 17
7oz burger, American cheese, lettuce, tomato,
red onion, herb aioli
Add bacon +2, add avocado +2, add fried egg +2

*consuming raw or undercooked products may
cause foodborne illness

HAPPY HOUR

30% OFF BAR MENU FOOD
WEDNESDAY-FRIDAY FROM 4-6

Cocktails \$10

Bucks
Choice of spirit, ginger, lemon
juice, soda water

Margarita
Espolon Blanco, orange juice,
lime juice,

Aperol Spritz
Aperol aperitif, sparkling wine,
orange segment

Beer \$6

20oz Guinness, Stout
20oz Tollhouse Pils, Bohemian Lager
16oz Fresh As, Hazy IPA

Shot + Beer Combos \$8

American Dream, PBR + Wild Turkey
Itallion Stallion, Peroni + Cappelletti
Not My First Rodeo, Tecate + Cimarron

Wine \$8

Simonet Blanc de Blancs, FR
Sparkling

L'Isola dei Profumi Bianco, IT
White

Moulin de Gassac Guilhem, FR
Rosé

Sierra Viña Collado Garnacha, SP
Red