

# **pour.** kitchen + bar

## starters

### **mixed greens salad**

spinach, arugula, peaches, cherry tomatoes, goat cheese, toasted almonds, sherry vin

### **potato corn chowder**

russet potatoes, roasted corn, thyme, heavy cream, brown butter

### **deviled eggs**

pimento cheese, red peppers, worcesteshire, creole mustard

## large plates

### **caprese chicken**

whipped potatoes, bechamel, mozzarella, roma tomato, basil, balsamic glaze

### **shrimp + spinach risotto**

baby spinach, brown butter, seafood broth

### **tofu bowl**

jasmine rice, red peppers, enoki mushrooms, lima beans, peanut butter sauce, chili crisp

## dessert

### **s'mores flatbread**

chocolate chips, marshmallows, white chocolate drizzle

### **peaches + cream icecream**

peach compote, peach schnapps, lady finger crumble

### **banana pudding tiramisu**

banana liqueur, banana dust, lady fingers

*\*\$35 per person, dinner only, tax and gratuity not included\**