

Bonnie & CLYDE

LUNCH

HORS D'OEUVRES

OLIVE ALL' ASCOLANA \$12
CASTELVETRANO OLIVES, ITALIAN SAUSAGE, PARMESAN

SKEWERS \$12
SOY PICKLE SHIITAKE, CUCUMBER,
PEARL ONION, FRESNO PEPPER

Salads

FRISÉE LARDON SALAD \$14
CHERRY TOMATO, PICKLED RED ONIONS,
BACON VINAIGRETTE, CURED EGG YOLK

ROASTED BEET SALAD \$14
MIXED GREENS, FINGER LAKES GOLD GOAT CHEESE,
CITRUS, PISTACHIO VINAIGRETTE

COBB SALAD \$18
ROMAINE LETTUCE, GRILLED CHICKEN, BACON, EGG
PIQUILLO PEPPERS, CASTELVETRANO OLIVES,
SHERRY VINAIGRETTE

CEASAR SALAD \$15
KALE & ROMAINE, PARMESAN CHEESE, CROUTONS
ADD CHICKEN \$6, ADD SHRIMP \$8,
ADD KING TRUMPETTE MUSHROOM \$6

Small Plates

STRACCIATELLA CHEESE \$16
SEASONAL PREPARATION,
TOASTED BAGUETTE

GOAT CHEESE TART \$16
CARAMELIZED ONIONS

FRENCH ONION SOUP \$12
BEEF BROTH, SOURDOUGH CROUTON,
GRUYERE CHEESE

LARGE PLATES

GRILLED CHICKEN PAILLARD \$22
ARUGULA, SHAVED PARMESAN, CAPER BERRIES,
LEMON VINAIGRETTE

FRITTO MISTO DI MARE \$22
CALAMARI, SHRIMP, HALIBUT, GARLIC LEMON AIOLI

BONNIE'S BURGER \$17
6 OZ BURGER, CHEDDAR, PICKLES, LETTUCE, TOMATO
CLYDE'S SPECIAL SAUCE

CUBAN SANDWICH \$18
ROASTED PORK, HAM, GRUYERE CHEESE, PICKLES
WHOLE GRAIN MUSTARD

HOUSE MADE PASTRAMI SANDWICH \$18
MARBLE RYE BREAD, HOUSE MADE SAUERKAUT,
GRUYERE CHEESE, WHOLE GRAIN MUSTARD

SIDES

FRENCH FRIES \$12
MALT VINEGAR AIOLI, CURRY AIOLI,
KETCHUP

Desserts

WARM CHOCOLATE CAKE \$12
RASPBERRY PUREE, VANILLA ICE CREAM

CRÈME BRÛLÉE \$12

LEMON CHIFFON CHEESECAKE \$12

SEASONAL FRANGIPANE TART \$12

20% gratuity will be added to groups of 8 or more

EXECUTIVE CHEF GREG JOHNSON
CHEF DE CUISINE CHRIS NIGHTINGALE