



## small plates menu

### MINI BLT'S

*maple braised, house-cured bacon & tomato aioli* 8  
recommend ½ glass Karly Zinfandel

### PAPRIKA FONDUE

*sweet peppers & rustic bread* 7  
recommend ½ glass Cougar Crest Dedication Five

### WILD BOAR MEATBALLS

*bread crumbs, parmesan cheese & natural jus* 8  
recommend ½ glass Grayson Cellars Merlot

### DUCK CONFIT CREPE

*crème fraiche & red onion marmalade* 7  
recommend ½ glass Deux Fen Pinot Noir

### SALT & PEPPER CALAMARI

*spicy cocktail sauce & lemon aioli* 8  
recommend ½ glass Olabisi Chardonnay

### HANGER STEAK BITES

*spinach, bleu cheese & red wine gastrique* 8  
recommend ½ glass Prime District 4 Cabernet

### SMOKED FISH TACOS

*tomatillo salsa & cabbage slaw* 4 each  
recommend ½ glass Urban Riesling

### SEARED SEA SCALLOPS

*lemon risotto* 11  
recommend ½ glass Rombauer Chardonnay

### MINI CHICKEN POT PIE

*potatoes, carrots & thyme* 6  
recommend ½ glass Thomas Henry Chardonnay

### BLACK TRUFFLE & GRUYERE MAC & CHEESE 9

recommend ½ glass Lucien Albrecht Cremant d'Alsace

### CRAB CAKES

*sweet chili slaw with ginger/carrot coulis* 9  
recommend ½ glass Town Crier Sauvignon Blanc

### GRILLED MARINATED SHRIMP SKEWERS

*house-cured bacon, blood oranges & greens* 9  
recommend ½ glass La Ferme de Gicon Rose

### STEAMED CLAMS

*white wine, shallots, lemon, garlic, chili flake & rustic bread* 9  
recommend ½ glass Walnut City WineWorks Pinot Gris

### VEGETABLE TEMPURA

*ponzu sauce* 6  
recommend ½ glass Prosecco

### POMMES FRITES

*bleu cheese butter & red wine gastrique* 7  
recommend ½ glass Basel Cellars "M" Cabernet

### DAILY QUICHE 7

### 503 SIGNATURE BURGER

*butter lettuce, red onion & tomato* 8  
add cheese 1 add fries 1  
add house-cured bacon 2  
recommend ½ glass Catena Malbec