

THE SYLVIE

DAILY LUNCH SPECIAL

Combo of Two Halves — 10

YOUR CHOICE OF: SOUP, SALAD OR SANDWICH

SOUPS & SALADS

ADD CHICKEN TO ANY SALAD +7

La Soupe Du Jour — 9

ask your server for more information

Caesar Salad — 12

caesar dressing, parmesan reggiano, croutons

AVAILABLE AS A WRAP +1

Cobb Salad — 13

romaine, cherry tomato, bacon, avocado, boiled egg, red onion, blue cheese crumbles, ranch dressing

AVAILABLE AS A WRAP +1

Arugula Salad — 13

strawberry, artichoke, toasted hazelnut, creamy citrus dressing

SANDWICHES

Ham & Swiss Cheese Sandwich — 12

butter, dijonnaise, arugula, baguette

BLT Sandwich — 12

bacon, romaine, tomato, sundried tomato spread, wheat bread

Roast Turkey Sandwich — 13

bacon, brie, dijon-mayonnaise, lettuce, wheat bread

Caprese Panini — 12

buffalo mozzarella, tomato, pesto, sourdough

Chicken Croissant Sandwich — 14

The Italian Sandwich — 14

pepperoni, salami, ham, tomato, romaine, mustard, mayonnaise, olive oil, red wine vinegar, baguette

PIZZAS

Margherita Pizza fresh mozzarella, tomato, basil — 12

Pepperoni pomodoro sauce, pepperoni, fresh mozzarella — 13

Fennel Sausage onion, ricotta, arugula — 14

SHAREABLES

SERVED AFTER 2PM

Mediterranean Mezze — 13

pickled artichokes, pita, ricotta dip, roasted tomato dip, hummus

Artichoke & Spinach Cheese Dip — 12

served with crispy bread

Brussels Sprouts — 10

brown sugar, bacon marmalade

Marinated Olives & Marcona Almonds — 10

— WE ARE CASHLESS —

*Items are cooked to order. Please inform your server if anyone in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAILS

GOLDEN STANDARD – 15

Opulent Espresso Martini

House-Infused Vanilla Bean Patrón Reposado Tequila, Mr. Black Coffee Liqueur, MAVEN Cold Brew

Gold Fashioned

House Blend of WhistlePig PiggyBack Rye 6 Year, Jameson Irish Whiskey, House-Made Cabernet Simple Syrup

Golden “B”

Maker’s Mark Bourbon, Lemon Juice, Sweetbird Honeycomb, Sparkling Brut, Gold Dust

Cosmobelle

Absolut Citron Vodka, Cointreau, Sweetbird Dragon Fruit & Papaya, Lime Juice, Cranberry Juice

Gilded Goose

Grey Goose Vodka, Martini & Rossi Dry Vermouth

NO PROOF REQUIRED – 10

Red Bull Lavender Lemonade

Red Bull Sugarfree, Sweetbird Lavender, Lemonade, & Honeycomb Syrups, Sparkling Water

Rose Mule

Sweetbird Rose Syrup, Ginger Beer, Fresh Lime Juice, Sparkling Water

Red Bull Island Time

Red Bull Red Edition Sugarfree, Sweetbird Coconut & Peach Syrups, Fresh Lime Juice

Peach Blossom Fizz

Sweetbird Jasmine-Lime-Iced Tea & Peach Syrups, Sparkling Water

SPECIALTY COCKTAILS – 15

Classic Margarita

Don Julio Blanco Tequila, Lime Juice, Finest Call Agave

Aperol Spritz

Aperol, Prosecco, Fever-Tree Club Soda

Yuzu Lavender Spritz

Tito’s Handmade Vodka, Finest Call Lavender, Lemon Juice, Fever-Tree Sparkling Lime & Yuzu

Negroni Bianco

Bombay Sapphire Gin, Italicus Rosalio di Bergamotto, Cinzano Vermouth Bianco

Bee’s Knees

Hendrick’s Gin, Lemon Juice, Sweetbird Honeycomb

BEER

Blue Moon Belgian White — 8

Miller Lite — 6

Yuengling FLIGHT — 6

Voodoo Ranger IPA — 8

Dos Equis Lager — 8

Heineken — 8

Heineken o.o NA — 6

WINE

BUBBLES

	BY THE GLASS	BOTTLE
Ruffino, Prosecco, Veneto	14	56
Champagne Telmont ‘Réserve Brut’, Épernay	28	112

WHITES

Guy Saget, ‘La Petite Perriere’, Sauvignon Blanc, Loire	14	56
Emmolo, Sauvignon Blanc, Napa Valley	17	68
Terlato Vineyards, Pinot Grigio, Friuli Colli DOC	16	64
Mer Soleil, ‘Reserve’, Chardonnay, Monterey County	15	60
Miraval, Rosé, Côtes De Provence	15	60

REDS

Benton-Lane, Pinot Noir, Willamette Valley	16	64
Corazon del Sol, Malbec, Mendoza	15	60
The Prisoner, Red Blend, California	25	100
DAOU, Cabernet Sauvignon, Paso Robles	16	64
Silver Palm, Cabernet Sauvignon, North Coast	15	60