

CHAOS

BISTRO AT EX NIHILO

small plates

available 11:30 am - 3:30 pm

HOMEMADE HUMMUS | 16 VG

Tahini Dressing | Coconut Naan Bread | Grassfed Yogurt |
Herb Infused Oil | Crispy Chickpeas

ROASTED PARSNIP SOUP | 13 GF

Cherry & Black Tea Preserve | Brown Butter | Black Truffle

BAKED WHEEL OF TRIPLE CREAM BRIE | 25

Smoked Honey | Cranberry Pinot Noir Preserve | Toasted Sourdough
Serves 2

Add Confit Garlic | 3

MARINATED OLIVES | 11 GFV

Lemon | Coriander Seed | Chili | Thyme

ARTISANAL CHEESE BOARD | 26 VG

Local and International Cheeses | Marinated Olives |
Rad Jamz Red Pepper Jelly | Crackers | Warm Ciabatta

Add Two Rivers Red Wine Chorizo | 4 GF

GF | Gluten Free

VG | Vegetarian

V | Vegan

Our menu is designed using sustainable locally sourced ingredients. Prices do not include tax.

Please inform your server of any allergies or food sensitivities, as we may make further accommodations to ensure dish accessibility.

Craving more?

find us here:  @chaosbistro  @chaosbistroexn