



FOOD

Maple Rosemary Local Alfieri Farms Mix Nuts	6
Marinated Olives <i>Pickled Mushrooms, Piment d'Espelette, Orange Agrumato, Crispy Shallots</i>	7
Popcorn Mix <i>Truffled Popcorn, Porcini Dusted Almonds, Puffed Wild Rice, Vinegar Chickpeas</i>	8
Thai Deviled Eggs <i>Glaum Ranch Organic Eggs, Lemongrass, Ginger, Fried Shallots, Pickled Padrons</i>	8
Spiced Empanada Sampler <i>Curried Butternut Squash, Lime Mouseline Mary's Chicken Mole, Avocado Crema Beef Picadillio, Pimentón Aioli</i>	11
Foie Gras Torchon <i>Apple Relish, Spiced Port Reduction, Warm Brioche</i>	18
Baby Kale Salad <i>Fuji Apples, Fuyu Persimmons, Feta Cheese, Fire Roasted Walnuts, Pomegranate Seeds, Sherry Vinaigrette</i>	13
Tuna Carpaccio <i>Truffle Aioli, Capers, Cured Olives, Pickled Shallots, Parsley</i>	18

We proudly source from local, organic farms and suppliers including:

Alfieri Farms, Rolling Oaks Ranch, Pitman Farms, Superior Farms, Bellwether Farms, Valley Ford Cheese Co., K&J Orchards, Knoll Farms, County Line Farms, Yerena Farms





FOOD

Foraged Mushroom Pizzetta 12
Baby Leeks, Highway 1 Fontina, Black Garlic Purée, Micro Celery

Prosciutto Pizzetta 14
La Quercia Prosciutto Rossa, House Made Mozzarella, Arugula, San Marzano Tomato Sauce

Lamb Merguez Sausage Pizzetta 13
Vadouvan Roasted Cauliflower, Sumac, Feta, Cilantro, Harissa

Chicken Schnitzel Sliders 13
Cabbage Slaw, Mustard Aioli, Caraway Rolls

Duck Confit Steamed Buns 16
Pickled Cucumbers, Scallions, Hoisin

Apple Cider Braised Pork Meatballs 12
Brussels Sprouts, Smoked Bacon, Mostarda

Grilled Filet Mignon Kebabs 15
Arugula, Point Reyes Blue Cheese, Fig Jam

CHARCUTERIE

Complete Platter 17
White Truffle Salami, *Angel's Salumi, Carlsbad, CA*
Mortadella, *Fatted Calf, Napa, CA*
Prosciutto Rossa, *La Quercia, Norwalk, IA*
Toscana, *Fra' Mani, Berkeley, CA*
Duck Salami, *Angel's Salumi, Carlsbad, CA*
House Coppa Cotta
House Pork Rillettes

House Trumer Pils Horseradish Mustard & House Pickles





CHEESE

Single Cheese 9
Selection of Four Cheeses 30

Dirt Lover, Green Dirt Farm
Weston, MO (sheep's milk, pasteurized)
Olive Tapenade, Prosciutto Crisps, Capers

Big Sur, Stepladder Creamery
Cambria, CA (cow & goat's milk, pasteurized)
Red Grapes, Persimmons, Pomegranate, Frisée

Ashbrook, Spring Brook Farm
Reading, VT (cow's milk, unpasteurized)
Walnut Brittle

Moses Sleeper, Jasper Hill Farm
Greensboro, VT (cow's milk, pasteurized)
House Fig Jam, Arugula, Pine Nut Relish

Cheddar, Bleu Mont Dairy
Blue Mounds, WI (cow's milk, pasteurized)
Bosc Pear, Medjool Date and Hazelnut Salad, Micro Celery

Detroit Street Brick, Zingerman's Dairy
Ann Arbor, MI (goat's milk, pasteurized)
Beet Macaron, Baby Fennel and Beets, Orange Segments

Goldette Tomme, Bleating Heart Cheese Co.
Tomales, CA (cow's milk, unpasteurized)
Apricot Chutney, Honey Comb

Rogue River Blue, Rogue Creamery
Central Point, OR (cow's milk, pasteurized)
Chestnut Honey Roasted Carrots, Brussels Sprouts Leaves, Honey Vinaigrette

SWEETS

Deconstructed Lemon Meringue Pie 8
Valrhona Ivoire White Chocolate, Lemon Custard,
Lime Foam Marshmallow, Citrus Shortbread

Brittle & Shards 8
Pepita Seed Brittle, Valrhona 70% Chocolate Shards

TCHO Chocolate Fallen Soufflé Cake 8
Chantilly Cream, Salted Caramel, Crunchy Caramel Pearls

