



Brown Sugar Chipotle Local Alfieri Farms Mix Nuts	6
Marinated Olives <i>Pickled Mushrooms, Piment d'Espelette, Orange Agrumato, Crispy Shallots</i>	7
Popcorn Mix <i>Aleppo Spiced Popcorn, Pretzels, Toasted Peanuts, House Chex</i>	8
Deviled Glaum Ranch Organic Eggs <i>Dill, Baby Frisée, Chives, Candied Smoked Bacon</i>	8
Spiced Empanada Sampler <i>Brie & Guava, Basil Aioli</i> <i>Mary's Chicken Tandoori, Raita</i> <i>Cajun Pork, Creole Mustard Aioli</i>	10
Baby Kale & Radicchio Salad <i>Vadouvan Roasted Cauliflower, Fuji Apples, Bandaged Cheddar,</i> <i>Aged Sherry Vinaigrette</i>	13
Tuna Poke <i>Maui Sweet Onions, Charred Edamame, Hijiki, Sesame, Taro Chips</i>	18
Lamb Sliders <i>Caramelized Onions, Feta, Mint Aioli, Cumin Foccacini</i>	14

We proudly source from local, organic farms and suppliers including:
Alfieri Farms, Rolling Oaks Ranch, Hobb's Smoked Meats, Pitman Farms, Superior Farms, Bellwether Farms, Valley Ford Cheese Co., Meyer Ranch, K&J Orchards, Rossoti Ranch, Knoll Farms, County Line Farms, Yerena Farms

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us if you have any food allergies.*





Foraged Mushroom Pizzetta 12
*Sherry Roasted Shallots, Black Garlic, Braised Chard,
San Marzano Tomato Sauce, Highway 1 Fontina*

Smoked Salmon Pizzetta 14
*Fromage Blanc, Red Onions, Capers, Ginger Crème Fraîche,
'Everything Bagel' Seeds*

Glazed Pork Belly Pizzetta 13
*Roasted Apples, Soubise, Pickled Mustard Seeds, Caraway Glaze,
Arugula, Goat Gouda*

Pork & Veal Meatballs 12
Harissa Spiced Tomato Sauce, San Andreas Cheese, Herb Panko

Chicken Po' Boy Sliders 13
Panko Crusted Chicken, House Pickles, Remoulade, Epi Baguette

Mesquite Grilled Chicken Kebabs 13
Toasted Walnuts, Pomegranate Molasses

Butternut Squash Soup 8
Walnut Pesto, House Crème Fraîche

CHARCUTERIE

Complete Platter 17
Spicy Capocollo, *Fra' Mani, Berkeley, CA*
Mortadella, *Fatted Calf, Napa, CA*
Prosciutto Rossa, *La Quercia, Norwalk, IA*
Wild Boar Salami, *Creminelli, Salt Lake City, UT*
Toscano, *Fra' Mani, Berkeley, CA*
House Pork Terrine
Pistachio, Brandy, Neuske's Bacon
House Coppa Cotta

House Trumer Pils Horseradish Mustard & House Pickles





CHEESE

All Single Cheeses	9
Selection of Four Cheeses	30

Mix Drum, Twig Farm

West Cornwall, VT (cow's and goat's milk, raw)

Medjool Dates, Roasted Nantes Carrots, Sesame Nougatine, Micro Cilantro

Devil's Gulch, Cowgirl Creamery

Petaluma, CA (cow's milk, pasteurized)

Citrus Marmalade, Baby Fennel, Quinoa Crispies

Sofia, Capriole Cheese Co.

Greenville, IN (goat's milk, pasteurized)

Roasted Baby Beets, Watercress, Herbs de Provence

San Andreas, Bellwether Farms

Petaluma, CA (sheep's milk, raw)

Grilled Castroville Artichokes, Chorizo Chutney, Capers, Frisée

Aged Cheddar, Shelburne Farms

Lake Champlain, VT (cow's milk, raw)

Fuji Apple Mostarda, Gewürztraminer Jelly, Grilled Raddichio

Truffle Tremor, Cypress Grove Cheese Co.

Arcata, CA (goat's milk, pasteurized)

Red Onion Relish, Nettle Purée, Sunchoke Chips

Burrata, Gioia Cheese Co.

El Monte, CA (cow's milk, pasteurized)

Grilled Pears, Hazelnut Relish, Pomegranate Seeds

Bayley Hazen Blue, Jasper Hill Farm

Greensboro Bend, VT (cow's milk, raw)

Roasted Mushrooms, Celery, Port Reduction

SWEETS

Valrhona Chocolate & Coconut Milk Mousse	8
<i>Cocoa Sablé, Raspberries, Shaved Coconut</i>	

Frozen Chocolate Mousse 'Ice Cream' Sandwich Bites	8
<i>Chocolate Dipped Snickerdoodles</i>	

Meyer Lemon Olive Oil Chiffon Cake	8
<i>Champagne Sabayon, Winter Citrus, Blood Orange-Verjus Reduction</i>	

