



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

**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*





**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*

### Fat Bottom Girl, Bleating Heart Cheese Co.

*Tomales, 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>	

