



Smoky BBQ Rosemary Local Alfieri Farms Mix Nuts	6
Marinated Olives <i>Pickled Mushrooms, Piment d'Espelette, Orange Agrumato, Crispy Shallots</i>	7
Popcorn Mix <i>Cheddar 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>Artichoke & Feta, Pimentón Aioli Mary's Chicken & Pumpkin Seed, Lime Mousseline Cajun Pork, Creole Mustard Aioli</i>	10
Grilled Delta Asparagus & Baby Kale Salad <i>Fava Beans, English Peas, Sieved Farm Egg, Green Goddess Dressing</i>	13
Tuna Poke <i>Hass Avocado, Navel Oranges, Radishes, Napa Cabbage, Puffed Rice, Taro Chips</i>	18
Painted Hills Beef Sliders <i>Sun-dried Tomato Chutney, Gruyère Cheese, Crispy Potatoes, House Sesame Roll</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
Fingerling Potatoes, Balsamic Onions, Local Brie, Rosemary Pesto

House Made Sausage Pizzetta 14
Pickled Ramps, Smoked Mozzarella, San Marzano Tomato Sauce, Micro Cilantro

Grilled Chicken Pizzetta 13
Bloomsdale Spinach, Bellwether Ricotta, Lemon, Roasted Garlic, Goat Gouda

Catalan Lamb Meatballs 12
Roasted Tomato Sauce, Cured Olives, Salsa Verde

Grilled Lamb Kebabs 13
English Pea Purée, Pea Shoot & Fennel Salad, Mint Oil

Spring Vegetable Tagine 12
Saffron, Artichokes, Cauliflower, Ras el Hanout, Almonds, Couscous

Duck Confit Mac & Cheese 12
Highway 1 Fontina, Wagon Wheel Cheese, Radiatore Pasta, Herb Panko

CHARCUTERIE

Complete Platter 17
Capocollo, *Fra' Mani, Berkeley, CA*
Mortadella, *Fatted Calf, Napa, CA*
Prosciutto Rossa, *La Quercia, Norwalk, IA*
Wild Boar Salami, *Creminelli, Salt Lake City, UT*
Toscana, *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

Wolly Rind, Green Dirt Farm

Weston, MO (sheep's milk, pasteurized)

Eggplant Purée, Basil Pesto, Oven Roasted Tomato Concasse

Ragged Point, Stepladder Creamery

Cambria, CA (cow's milk, pasteurized)

Pioppini Mushrooms, Spinach, Golden Raisins, Quinoa Crispies

Freya's Wheel, Briar Rose Creamery

Dundee, OR (goat's milk, pasteurized)

Pineapple Chutney, Goat Caramel, Micro Cilantro

Pleasant Ridge Reserve, Upland Cheese Co.

Dodgeville, WI (cow's milk, raw)

Poached Rhubarb, Strawberries, Hazelnuts, Mâche

Aged Cheddar, Shelburne Farms

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

Compressed Granny Smith Apples, Honey Comb

Bermuda Triangle, Cypress Grove Cheese Co.

Arcata, CA (goat's milk, pasteurized)

Pickled Cherries, Candied Walnuts, Micro Celery

Burrata, Gioia Cheese Co.

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

Delta Asparagus, Niçoise Olives, Fennel Pollen, Lemon Agravato

Shakerage Blue, Sequatchie Cove Creamery

Sequatchie, TN (cow's milk, raw)

Bourbon Balls

SWEETS

Chia & Chia

8

Vanilla Strawberry Chia Pudding, Chia Tea Shortbread,
Farmers' Market Strawberries

Frangelico Praline Dreamsicle

8

House Made Nutella, Chocolate Sablé Crumble

Sweet Little Pieces of Taste Made Petit Fours

8

Champagne Ganache Truffles
Almond & Dried Strawberry Florentine
Blackberry & Sage Pâté de Fruits
Chocolate Dipped Financier
*No substitutions please.

