



FOOD

Maple Rosemary Local Alfieri Farms Mix Nuts	6
Marinated Olives <i>Coriander, Rosemary, Orange Zest, Espelette Pepper</i>	7
House Pickle Plate <i>Green Beans, Shiitake Mushrooms, Carrots, Cauliflower, Spring Radish</i>	5
Popcorn Mix <i>Buttermilk Dusted Popcorn, Cashews, Almonds, Puffed Wild Rice, Vinegar Chickpeas</i>	8
Chips & Dip <i>House Made Yukon Gold Potato Chips, Caramelized Onion Dip</i>	5
Petit Spring Toasts <i>Rustic Levain, Minted Peas, Delta Asparagus, Shaved Pepato Cheese</i>	9
Truffled Deviled Eggs <i>Organic Eggs, Summer Truffles, Chive, Tobiko Caviar</i>	10
Spiced Empanada Sampler <i>Spinach, Chickpeas, Tamarind Yogurt</i> <i>Mary's Chicken Mole, Avocado Crema</i> <i>Beef Barbacoa, Pimentón Aioli</i>	11
Roasted Brassicas <i>Broccoli Romanesco, Cheddar Cauliflower, Fingerling Potatoes, Romesco, Crispy Capers</i>	9
Grilled Delta Asparagus Salad <i>Local Baby Lettuce, Lemon Vinaigrette, Artichoke Chips, Parmesan Flan</i> <i>add Prosciutto \$3</i>	12

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, Glaum Ranch, Yereña 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.*





Salmon Tartare 15
Avocado, Apple, Radish, Yuzu Aioli, Black Sesame Lavash

Foie Gras Torchon 18
Cherry Compote, Toasted Pistachio, Port Reduction, Warm Brioche

Impossible® Veggie Sliders 16
Vegan Patty, Red Onion Marmalade, Smoked Gouda, Charred Jalapeño Aioli, Sesame Bun

Glazed Pork Belly Sliders 13
Cabbage Slaw, Strawberry Condimento, House Made Biscuit

Mediterranean Pizzetta 12
Marinated Feta, Green Olives, Artichoke Hearts, Sun-Dried Tomatoes, Red Onion, Oregano, Fontina, Béchamel

Sausage & Mushroom Pizzetta 14
Fennel Sausage, Pioppini Mushrooms, House Made Mozzarella, Arugula, San Marzano Pizza Sauce

Lamb Meatballs 13
English Pea Hummus, Tzatziki, Pea Shoots, Radish

Painted Hills Beef Köfte Kebabs 15
Cucumber, Tomato, Mint Salad

CHARCUTERIE

Complete Platter 17

White Truffle Salami, *Angel's Salumi, Carlsbad, CA*

Mortadella, *Fatted Calf, Napa, CA*

Prosciutto Rossa, *La Quercia, Norwalk, IA*

Sweet Soppressata, *Lady Edison, Chapel Hill, NC*

Duck Salami, *Angel's Salumi, Carlsbad, CA*

Coppa Cotta, *House Made*

Pork Rillettes, *House Made*

House Trumer Pils Horseradish Mustard & House Pickles



Four cheeses paired with four wines (2oz each). No substitutions.

Piccolo, Andante Dairy

Petaluma, CA (cow's milk, pasteurized)

2012 Caraccioli Cellars, Brut Cuvée, Santa Lucia Highlands

Verano, Vermont Shepherd

Westminster, VT (sheep's milk, unpasteurized)

2015 Chardonnay, Porter Creek, Russian River Valley

Cheddar, Shelburne Farms

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

2014 Finca Terrerazo, Bodegas Musiguillo, Valencia, Spain (Bobal)

Glacier Blue, Cascadia Creamery

Trout Lake, WA (cow's milk, pasteurized)

MV Marsala, Superiore S.O.M, Ambra, Semisecco, Intorcia, Sicily, Italy

CHEESE

Single Cheese

9

Selection of Four Cheeses

30



Piccolo, Andante Dairy

Petaluma, CA (cow's milk, pasteurized)

Strawberry Mâche Salad, Rhubarb Chutney

Kunik, Nettle Meadow Farm

Warrensburg, NY (cow & goat's milk, pasteurized)

Raisin Oat Cookie

Sawtooth, Cascadia Creamery

Trout Lake, WA (cow's milk, unpasteurized)

Beer Jelly, Marcona Almond Brittle

Tomme Dolce, Andante Dairy

Petaluma, CA (goat's milk, pasteurized)

Delta Asparagus, Pine Nuts, Dried Olives

Cheddar, Shelburne Farms

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

Apple Compote, Mustard Chive Scone

Verano, Vermont Shepherd

Westminster, VT (sheep's milk, unpasteurized)

Early Girl Tomato Chutney, Shaved Fennel

Pleasant Ridge Reserve, Uplands Cheese Co.

Dodgeville, WI (cow's milk, unpasteurized)

Haricots Verts, Endive, Shiitake Mushroom

Glacier Blue, Cascadia Creamery

Trout Lake, WA (cow's milk, pasteurized)

Balsamic Caviar

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DESSERT



SWEETS

Chocolate Mousse Cake <i>TCHO Chocolate, Caramel Popcorn Crème Anglaise</i>	10
Summer Berries & Cream <i>Strawberry Basil Panna Cotta, Blackberry & Black Muscat Sorbet, Raspberries in Cordial Syrup, Strawberry Dust Meringue Wafer</i>	10
The Cookie Plate <i>Assortment of Apricot Oatmeal, Raspberry Thumbprint, Vanilla Lavender Shortbread and Dominique's Chocolate Cookies</i> <i>*No substitutions.</i>	10

SWEET WINES (3oz/GL)

2015 Scheurebe Beereauslese, Winzerkeller Andau, Burgenland, Austria	16
2015 Riesling, Auslese, Oppenheimer Sackträger, Dr. Heyden, Rheinhessen, Germany	10
2015 Sauternes, Symphonie de Haut-Peyraguey, Château Clos Haut-Peyraguey, Bordeaux, France	20
2012 Late Bottled Vintage, Graham's, Portugal	12
2002 Colheita Port, Dow's, Portugal	18
MV 20 Year Old Tawny Port, Taylor Fladgate, Portugal	19
MV Madeira Bual, Boston, Historic Series, Rare Wine Co, Portugal	18
MV Marsala, Superiore S.O.M, Ambra, Semisecco, Intorcia, Sicily, Italy	9

