



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

**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 (2.5oz 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 Madeira Bual, Boston, Historic Series, Rare Wine Co, Portugal**

**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

<b>Chocolate Mousse Cake</b> <i>TCHO Chocolate, Caramel Popcorn Crème Anglaise</i>	10
<b>Summer Berries &amp; Cream</b> <i>Strawberry Basil Panna Cotta, Blackberry &amp; Black Muscat Sorbet, Raspberries in Cordial Syrup, Strawberry Dust Meringue Wafer</i>	10
<b>The Cookie Plate</b> <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
2013 Tokaji Aszú, 5 Puttonyos, Royal Tokaji Company, Hungary	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

