



<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>Heirloom Tomato Bruschetta</b> <i>Basil Purée, Burrata, Balsamic</i>	<b>10</b>
<b>Truffled Deviled Eggs</b> <i>Organic Eggs, Summer Truffles, Chive, Tobiko Caviar</i>	<b>10</b>
<b>Roasted Brassicas</b> <i>Broccoli Romanesco, Cheddar Cauliflower, Fingerling Potatoes, Romesco, Crispy Capers</i>	<b>9</b>
<b>Summer Melon Salad</b> <i>Lady Edison Country Ham, Baby Lettuces, San Andreas Cheese, Tarragon Vinaigrette</i>	<b>13</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>

**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 Oreos** 16  
*House Made Foie Gras Mousse, Sablé Cookies, Peach Chutney, Endive Salad*

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

**Chicken Parmesan Sliders** 12  
*Panko Breaded Chicken, Tomato Chutney, House Made Mozzarella, Basil*

**Chipotle Corn Pizzetta** 12  
*Brentwood Sweet Corn, Roasted Poblano Peppers, Queso Fresco, Cilantro, Chipotle Crema*

**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)*

*Mission Figs, Walnuts, Honey Comb*

**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
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

