



Rosemary Lavendar Local Alfieri Farms Mix Nuts	6
Marinated Olives <i>Mutti Tomato Vinegar, Piment d'Espelette, Basil Oil, Garlic Chips</i>	6
Popcorn Mix <i>Aleppo Spiced Popcorn, Pretzels, Toasted Peanuts, House Chex</i>	8
Deviled Glaum Ranch Organic Eggs <i>Dill, Baby Frisee, Chives, Candied Smoked Bacon</i>	8
Spiced Empanada Sampler <i>Jalapeño Jack, Poblano, Avocado Crema</i> <i>Mary's Chicken Tandoori, Raita</i> <i>Cajun Pork, Creole Mustard Aioli</i>	10
Fall Kale Salad <i>K&J Farms Asian Pears, Persimmons, Endive</i> <i>Pomegranate Seeds, Fire Roasted Pecans, Honey Vinaigrette</i>	14
Tuna Poke <i>Maui Sweet Onions, Charred Edamame, Hijiki, Sesame, Taro Chips</i>	18
Lamb Sliders <i>Caramelized Onions, Feta, Mint Aioli, House Cumin Focacini</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





FOOD

Foraged Mushroom Pizzetta 12
*Sherry Roasted Shallots, Black Garlic, Braised Chard,
San Marzano Tomato Sauce, Highway 1 Fontina*

Broccoli Rabe Pizzetta 11
Fra' Mani Toscano Salami, Soubise, Mozzarella, Chili Oil

Duck Prosciutto Pizzetta 12
Fall Squash, Goat Gouda, Sage, Lemon Agrumato

Pork & Veal Meatballs 12
Harissa Spiced Tomato Sauce, San Andreas Cheese, Herb Panko

Chicken Banh Mi Sliders 13
Pickled Vegetables, Scallion Aioli, House Sesame Roll

Mesquite Grilled Chicken Kebabs 13
Walnuts, Pomegranate Molasses

Butternut Squash Soup 8
Walnut Pesto, House Crème Fraiche

CHARCUTERIE

Complete Platter 17
*Spicy Capicollo, 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 Coppa Cotta
House Pork Terrine
*Pistachio, Brandy, Neuske's Bacon
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 and goat's milk raw)
Peanut Brittle, Grape Salad, Micro Celery

Bayley Hazen Blue, Jasper Hill Farm

Greensboro, VT (cow's milk raw)
Persimmon Chutney, Roasted Spiced Walnuts, Red Endive

Aged Cheddar, Shelburne Farms

Lake Champlain, VT (cow's milk raw)
Apple Mostarda, Gewurztraminer Jelly, Grilled Radicchio

Truffle Tremor, Cypress Grove Cheese Co

Arcata, CA (goat's milk pasteurized)
Nettle Puree, Onion Relish, Sunchoke chips

Devils Gulch, Cowgirl Creamery

Petaluma, CA (cow's milk pasteurized)
Citrus Marmalade, Shaved Fennel, Quinoa Crispies

Sofia, Capriole Cheese Co

Greenville, IN (goat's milk pasteurized)
Baby Beets, Watercress, Extra Virgin Olive Oil, Herbs de Provence

Fat Bottom Girl, Bleating Heart Cheese Co

Tomales, CA (sheep's milk raw)
K & J Farms Asian Pears, Marcona Almonds, Honey Comb

Burrata, Gioia Cheese Co

El Monte, CA (cow's milk pasteurized)
Roasted Peppers, Grilled Eggplant, Aged Balsamic, Micro Basil

SWEETS

Pumpkin Spice Cremeaux	8
Toasted Pecan Sable, Nutmeg Meringues, Whipped Crème Fraiche	

Frozen Chocolate Mousse 'Ice Cream' Sandwich Bites	8
Chocolate Dipped Snickerdoodles	

'Old School' Barks & Brittle	8
Valrhona Dark Chocolate Nut & Dried Fruit Bark, Pistachio, Dried Cranberries, Candied Citrus & Pulled and Salted Peanut Brittle	



FOOD

