Brown Sugar Chipotle Local Alfieri Farms Mix Nuts 6

Marinated Olives 7
Pickled Mushrooms, Piment d’Espelette, Orange Agrumato, Crispy Shallots

Popcorn Mix 8
Aleppo Spiced Popcorn, Pretzels, Toasted Peanuts, House Chex

Deviled Glaum Ranch Organic Eggs 8
Dill, Baby Frisée, Chives, Candied Smoked Bacon

Spiced Empanada Sampler 10
Brie & Guava, Basil Aioli
Mary’s Chicken Tandoori, Raita
Cajun Pork, Creole Mustard Aioli

Baby Kale & Radicchio Salad 13
Vadouvan Roasted Cauliflower, Fuji Apples, Bandaged Cheddar, Aged Sherry Vinaigrette

Tuna Poke 18
Maui Sweet Onions, Charred Edamame, Hijiki, Sesame, Taro Chips

Lamb Sliders 14
Caramelized Onions, Feta, Mint Aioli, Cumin Foccacini

We proudly source from local, organic farms and suppliers including:
Foraged Mushroom Pizzetta
Sherry Roasted Shallots, Black Garlic, Braised Chard, San Marzano Tomato Sauce, Highway 1 Fontina

Smoked Salmon Pizzetta
Fromage Blanc, Red Onions, Capers, Ginger Crème Fraîche, 'Everything Bagel' Seeds

Glazed Pork Belly Pizzetta
Roasted Apples, Soubise, Pickled Mustard Seeds, Caraway Glaze, Arugula, Goat Gouda

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

Chicken Po’ Boy Sliders
Panko Crusted Chicken, House Pickles, Remoulade, Epi Baguette

Mesquite Grilled Chicken Kebabs
Toasted Walnuts, Pomegranate Molasses

Butternut Squash Soup
Walnut Pesto, House Crème Fraîche

CHARCUTERIE

Complete Platter
Spicy Capocollo, 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 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

Mix Drum, Twig Farm
West Cornwall, VT (cow’s and goat’s milk, raw)
Medjool Dates, Roasted Nantes Carrots, Sesame Nougatine, Micro Cilantro

Devil’s Gulch, Cowgirl Creamery
Petaluma, CA (cow’s milk, pasteurized)
Citrus Marmalade, Baby Fennel, Quinoa Crispies

Sofia, Capriole Cheese Co.
Greenville, IN (goat’s milk, pasteurized)
Roasted Baby Beets, Watercress, Herbs de Provence

San Andreas, Bellwether Farms
Petaluma, CA (sheep’s milk, raw)
Grilled Castroville Artichokes, Chorizo Chutney, Capers, Frisée

Aged Cheddar, Shelburne Farms
Lake Champlain, VT (cow’s milk, raw)
Fuji Apple Mostarda, Gewürztraminer Jelly, Grilled Raddichio

Truffle Tremor, Cypress Grove Cheese Co.
Arcata, CA (goat’s milk, pasteurized)
Red Onion Relish, Nettle Purée, Sunchoke Chips

Burrata, Gioia Cheese Co.
El Monte, CA (cow’s milk, pasteurized)
Grilled Pears, Hazelnut Relish, Pomegranate Seeds

Bayley Hazen Blue, Jasper Hill Farm
Greensboro Bend, VT (cow’s milk, raw)
Roasted Mushrooms, Celery, Port Reduction

SWEETS

Valrhona Chocolate & Coconut Milk Mousse  8
Cocoa Sablé, Raspberries, Shaved Coconut

Frozen Chocolate Mousse ‘Ice Cream’ Sandwich Bites  8
Chocolate Dipped Snickerdoodles

Meyer Lemon Olive Oil Chiffon Cake  8
Champagne Sabayon, Winter Citrus, Blood Orange-Verjus Reduction