

SNACKS

ROASTED CAULIFLOWER | 10
pecorino, shallots, lemon

BRUSSELS SPROUTS | 10
marcona almonds, cheese curds

PORK BELLY FLATBREAD | 12
arugula, jalapeno, peach

*SALMON RILLETTE | 13
artichoke, piquillo peppers, egg, caper crackers

BLACK PEPPER BISCUITS | 6
local honey, butter

SOUP AND SALADS

CHILLED PEA SOUP | 8
potato, mint, red pepper crème fraiche

STRAWBERRY SALAD | 12
beets, spicy cashews, feta, honey balsamic

BLUEBERRY SALAD | 12
*marcona almonds, broccoli, goat cheese, scallion
vinaigrette*

add grilled chicken | 5



SANDWICHES & ENTREES

CHICKEN SALAD SANDWICH | 12
celery, scallion, goat cheese

*THE BOURGUIGNON BURGER | 15
red wine fondue, bacon-mushroom relish

PROSCIUTTO SANDWICH | 13
castelvetrano oives, ricotta, red pepper chutney

SEA BASS CROQUETTES | 14
fried rice, jamon serrano, onion, arugula aioli

VEGETABLE PITA | 12
portobello, pickled bok choy, onions, tatsoi, feta

*AMERICAN CHEESE BURGER | 15
griddled onions, pickles, comeback sauce

CORN GNOCCHI | 18
squash, tatsoi, tomato, ricotta

sandwiches served with side salad or french fries

CHEESE

HOUSE MADE RICOTTA
creamy, fresh, cow

CANA DE CABRA
creamy, buttery, mild, goat

SWEET GRASS DAIRY GREEN HILL
buttery, silky, cow

REYPENAER
2 year aged gouda, cow

POINT REYES BAY BLUE
sweet, creamy, cow

AGOUR OSSAU IRATY
fruity, herbaceous, sheep

CHARCUTERIE

JAMÓN SERRANO
12 month aged

HOT COPPA
spicy cured pork shoulder

BOURBON AND BACON SALAMI
new england charcuterie

VARZI SALAMI
course ground, nutmeg, clove

FENNEL SALAMI
new england charcuterie

PROSCIUTTO DI PARMA
16 month aged, italy

MEAT OR CHEESE

CHOICE OF 1 | 7

CHOICE OF 3 | 18

CHOICE OF 6 | 34