

## SNACKS

ROASTED CAULIFLOWER | 10  
*pecorino, shallots, lemon*

BRUSSELS SPROUTS | 10  
*marcona almonds, cheese curds*

PORK BELLY FLATBREAD | 12  
*arugula, jalapeno, peach*

HEIRLOOM TOMATOES | 14  
*mozzarella custard, bacon, truffle corn broth*

ASSORTMENT OF HOUSE MADE BREADS | 8  
*seasonal accompaniments*

## SOUP AND SALADS

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

GRILLED PEACH SALAD | 12  
*goat cheese, focaccia, candied peanuts, molasses*

SUMMER SALAD | 12  
*marcona almonds, squash, tomatoes, cucumbers, pecorino, scallion vinaigrette*

*add grilled chicken | 5*



## SANDWICHES & ENTREES

FRIED CHICKEN SANDWICH | 12  
*squash slaw, truffle honey, hot sauce*

\*THE BURGER | 15  
*bacon, quark, pickles, egg, roasted shallot aioli*

\*CHEDDAR BURGER | 15  
*onion chutney, cremini mushrooms, comeback sauce*

CURED HAM & SALAMI SANDWICH | 13  
*castelvetrano olives, tomato, ricotta, balsamic*

VEGETABLE PITA | 12  
*portobello, pickled bok choy, onions, tatsoi, goat cheese*

SEA BASS CROQUETTES | 14  
*pole beans, smoked tomatoes, arugula aioli*

CORN GNOCCHI | 18  
*squash, tatsoi, tomato, ricotta*

*\*sandwiches served with side salad or french fries*

## CHEESE

*Selections from artisanal fromageries, served with house-made breads, jam and seasoned nuts*  
| 18

## CHARCUTERIE

*Rotating assortment of cured meats, salamis, pâtés, terrines and sausages. Served with house-made breads, pickled vegetables and mustards*  
| 18

## MIXED BOARD

*Daily selection of charcuterie and cheese, selected by Chef. Served with our house-made accoutrement*  
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