

MENU



CHARCUTERIE + CHEESE BOARD

Artisan Meats and Cheeses
Served With Fresh and Dried Fruit, Roasted Nuts, Olive Medley, Fig Jam,
Crackers

Three Piece- \$26 Six Piece- \$33

Honeycomb +\$2

Extra Meat +\$5

Extra Cheese +\$5

Hummus +\$6

FOR THE TABLE

CHARRED BRUSSELS SPROUTS

Pine Nut Agrodolce, Parsnip Pureé,
Shaved Manchego

\$15

EMPANADA TRIO

Beef, Chicken, Vegetable,
Calabrian Chili Chimichurri

\$16

BURRATA + PESTO

Sundried Tomato Tapenade,
Balsamic Glaze, Garlic Crostini

\$16

SEASONAL HUMMUS

Green Harissa Pepitas, Lemon Zest,
Cracker Trio

\$16

BACON WRAPPED MEDJOOOL DATES

Point Reyes Blue Cheese, Bilbao Chorizo,
Pepperoncini, Garlic Confit Aioli, Balsamic Glaze

\$15

SOUP + SALAD + FLATBREADS

BUTTERNUT SQUASH SOUP

Nutmeg Crème Fraiche, Sage,
Maple Pumpkin Seeds

\$8

KISS OF COMBASTI

Combasti Peppers, Tomato Sauce, Chorizo, Goat
Cheese, Red Onion, Mozzarella, Cilantro, Honey

\$19

SEASONAL KALE SALAD

Tuscan + Green Kale, Romaine, Apple, Pomegranate,
Golden Raisins, Toasted Pepitas, Quinoa,
Lemon-Basil Vinaigrette

\$17 Add Chicken \$5

WILD MUSHROOMS + RICOTTA

Roasted Wild Mushroom, Mozzarella, Caramelized
Onions, Lemon Ricotta, Garlic Herb Oil

\$17 Add Chicken \$5

