

## Bites

<b>BURRATA &amp; ROASTED TOMATO</b>	14
Baby kale and arugula, balsamic glaze and crostini	
<b>ALMONDS &amp; OLIVES</b>	11
Almonds roasted in brown sugar, rosemary and sea salt with a medley of cured olives	
<b>MIXED GREENS &amp; GOAT CHEESE</b>	7
Tossed with herbed vinaigrette	
<b>LENTIL SOUP</b>	11
Lentils, carrots, tomatoes, spices served with crostini	

## Cheese & Salumi

<b>CHARCUTERIE BOARD</b>	21
Assortment of artisan meats & cheeses with dried fruit and nuts	
<b>CURED MEATS</b>	15
Select artisan meats with bread, whole-grain mustard and cornichons	
<b>CHEESE PLATE</b>	12
3 artisanal cheeses with bread, fig jam and Marcona almonds	

## Sweets

<b>TRIPLE MOUSSE CAKE</b>	8
Dark, milk and white chocolate mousse on chocolate cake	
<b>RUSTIC APPLE TART</b>	8
Topped with a caramel drizzle	

## Plates

<b>AVOCADO &amp; BEET SALAD</b>	13
Baby kale and arugula, beets, sliced avocado and pepitas with a balsamic glaze	
<b>BRISKET SALAD</b>	15
Baby kale and arugula, roasted tomatoes and avocado, with herbed vinaigrette	
<b>ROASTED CHICKEN BREAST SALAD</b>	14
Fresh greens with goat cheese, dried cranberries and pepitas, with herbed vinaigrette	
<b>BRIE &amp; PROSCIUTTO SANDWICH</b>	14
Melted Brie, Italian prosciutto, and fresh greens with fig jam	
<b>TUSCAN CHICKEN SANDWICH</b>	13
Roasted chicken with fresh greens and red pepper aioli	
<b>SMOKED SALMON ROLLS</b>	17
Our signature dish... Smoked salmon served with succulent crabmeat and crispy crostini	
<b>BRAISED PORK TACOS</b>	12
Spiced pork and cabbage slaw in corn tortillas	
<b>BRISKET SANDWICH</b>	15
With caramelized onions and melted brie on a baguette	

## Pizzettas

<b>ROASTED TOMATO PIZZETTA</b>	15
Marinara sauce, mozzarella, roasted tomatoes, arugula and kale	
<b>PIZZETTA DI CARNE</b>	15
Fennel sausage, caramelized onions, mozzarella and marinara sauce	