Bites

BURRATA & ROASTED TOMATO  14
Baby kale and arugula, balsamic glaze and crostini

ALMONDS & OLIVES  11
Almonds roasted in brown sugar, rosemary and sea salt with a medley of cured olives

MIXED GREENS & GOAT CHEESE  7
Tossed with herbed vinaigrette

LENTIL SOUP  11
Lentils, carrots, tomatoes, spices served with crostini

Cheese & Salumi

CHARCUTERIE BOARD  21
Assortment of artisan meats & cheeses with dried fruit and nuts

CURED MEATS  15
Select artisan meats with bread, whole-grain mustard and cornichons

CHEESE PLATE  12
3 artisanal cheeses with bread, fig jam and Marcona almonds

Sweets

TRIPLE MOUSSE CAKE  8
Dark, milk and white chocolate mousse on chocolate cake

RUSTIC APPLE TART  8
Topped with a caramel drizzle

Plates

AVOCADO & BEET SALAD  13
Baby kale and arugula, beets, sliced avocado and pepitas with a balsamic glaze

BRISKET SALAD  15
Baby kale and arugula, roasted tomatoes and avocado, with herbed vinaigrette

ROASTED CHICKEN BREAST SALAD  14
Fresh greens with goat cheese, dried cranberries and pepitas, with herbed vinaigrette

BRIE & PROSCIUTTO SANDWICH  14
Melted Brie, Italian prosciutto, and fresh greens with fig jam

TUSCAN CHICKEN SANDWICH  13
Roasted chicken with fresh greens and red pepper aioli

SMOKED SALMON ROLLS  17
Our signature dish... Smoked salmon served with succulent crabmeat and crispy crostini

BRAISED PORK TACOS  12
Spiced pork and cabbage slaw in corn tortillas

BRISKET SANDWICH  15
With caramelized onions and melted brie on a baguette

Pizzettas

ROASTED TOMATO PIZZETTA  15
Marinara sauce, mozzarella, roasted tomatoes, arugula and kale

PIZZETTA DI CARNE  15
Fennel sausage, caramelized onions, mozzarella and marinara sauce