

## Bites

- CURED OLIVES** 3  
Our own blend with herbs
- MARCONA ALMONDS** 4  
Roasted with rosemary
- MIXED GREENS AND GOAT CHEESE** 5  
Tossed with vinaigrette
- BRAISED PORK TACO** 5  
South American spiced pork and fresh cabbage slaw in corn tortilla

## Cheese & Salumi

- CHARCUTERIE BOARD** 17  
Assortment of artisan meats & cheese with dried fruit and nuts
- CURED MEATS** 12  
Selected artisan meats with whole-grain mustard and cornichons
- CHEESE PLATE** 10  
3 artisanal cheeses with fig jam and marcona almonds

## Desserts

- TRIPLE BERRY TART** 7  
Blueberries, raspberries and blackberries in a sweet tart with crème fraiche
- TRIPLE CHOCOLATE MOUSSE** 7  
White and dark chocolate mousse layers on chocolate cake

## Plates

- ROASTED TOMATO SOUP** 8  
With fresh basil and crème fraîche
- KALE & BLUEBERRY SALAD** 9  
Farm stand kale, red onions, sliced almonds, blueberries with vinaigrette.
- ROASTED CHICKEN BREAST SALAD** 10  
Fresh greens with goat cheese, dried cranberries and pine nuts, with vinaigrette
- BRIE & PROSCIUTTO SANDWICH** 11  
Melted Brie, Italian prosciutto, and fresh greens with fig jam
- TUSCAN CHICKEN SANDWICH** 9  
Herb-roasted chicken with fresh greens and red pepper aioli
- TRUFFLE PENNE & CHEESE** 10  
Rustic pasta with white cheddar, smoked gouda, truffle oil, and toasted bread crumbs
- SMOKED SALMON ROLLS** 9/15  
Our signature dish... Smoked salmon served with succulent crabmeat and crispy crostini
- CHICKPEA & CHORIZO CHILI** 11  
Ligurian chickpeas, diced tomatoes, and chorizo served with rustic bread
- ROASTED LAMB MEATBALLS** 14  
With shaved Parmesan, parsley mint pesto and crème fraîche