

## SNACKS

SWEET & SPICY CASHEWS \$5

CASTELVETRANO OLIVES \$7  
*orange, coriander*

HOUSE-MADE POPCORN \$6  
*tomato powder, basil butter*

AVOCADO HUMMUS DIP \$7  
*warm pita, sesame seeds*

BAGUETTE \$3  
*herbed goat milk butter*

## SALADS & SMALL PLATES

SUN GOLD TOMATO AND BURRATA \$13  
*aged balsamic, basil*

KALE SALAD \$13  
*cucumber, fennel pollen, feta, lemon*

AUTUMN BIBB LETTUCE SALAD \$13  
*cranberries, celery root, green apple, mustard vinaigrette*

QUINOA SALAD \$10  
*dried seasonal fruit, pistachio, lemon vinaigrette*



## SANDWICHES

*with a side salad of arugula, parmesan, aged balsamic*

CURRY CHICKEN SALAD WRAP \$12  
*white raisins, almonds, celery*

ITALIAN GRINDER \$14  
*cured meats, pickled cherry peppers, balsamic and oil*

VEGGIE PITA POCKET \$14  
*roasted veggies, hummus, piquillo peppers, sprouts*

ROSEMARY ROASTED HAM \$14  
*lettuce, tomato jam, garlic mayo*

## CROSTINI

\$4 each, 3 for \$10

*ricotta, thyme, truffle honey*  
*late summer tomatoes, fresh herbs*  
*prosciutto, arugula, seasonal fruit jam*

## CHEESE & CHARCUTERIE

HOUSE MADE RICOTTA \$6  
*creamy, fresh, cow*

CAMEMBERT \$6  
*creamy, herbaceous, cow & sheep*

CHEVRE d'ARGENTAL \$8  
*semi soft, tangy, goat*

PROJECT X \$7  
*chalky, fennel, cow*

ROOMANO \$7  
*hard, salty, caramel, cow*

JASPER HILL BLUE \$7  
*creamy, nutty, raw cow*

3 CHEESE PLATE- chef selection \$18

SOPRESSATA \$7  
*smoky, firm, paprika*

TASSO HAM \$8  
*spicy, cajun, peppery*

PROSCIUTTO SAN DANIELE \$9  
*mild, slightly sweet*

BRESAOLA \$11  
*clove, floral, intense*

WILD BOAR SALUMI \$10  
*juniper, robust, clove*

3 MEAT PLATE- chef selection \$24