

FOOD MENU

Small Plates

Candied Walnuts* (v)	\$5
House Pickles* (v)	\$6
<i>assorted rotational veggies</i>	
Marcona Almonds (v)	\$6
Castelvetrano Olives (v)	\$6
Roasted Tomato Toast w/ Vegan cheese spread* (v)	\$8
Roasted Brussel Sprouts w/ Balsamic* (v)	\$10
Sweet & Savory Popcorn* (vo)	\$9
<i>each order is freshly popped</i>	
Hummus & Onion Dill Dip* (veg)	\$14
<i>served with fresh seasonal veggies, apples and crackers</i>	
Melted Double Creme Brie Cheese w/ sliced Apples (veg)	\$14
Italian Meatballs	\$10
<i>served with fresh parsley</i>	

Small Plates cont...

Spinach Artichoke Dip* (veg)	\$15
Tinned Fish	\$15
<i>small sardines from Spain</i>	
Coca de Trampó*	\$10
<i>Mallorcan vegetable flatbread (v)</i>	
<i>w/ Sobrasada</i>	\$13
Mushroom Pâté w/ Black Truffle* (v)	\$18

Charcuterie & Fromage

*boards include an assortment of
accoutrements and are served with
toasted bread*

Personal Board (vo)	\$18
<i>1 meat 1 cheese</i>	
Sharable	\$33
<i>2 meats 2 cheeses</i>	
Party Board	\$42
<i>3 meats 3 cheeses</i>	

Sweets

Mini Cakes	\$12
<i>raspberry passionfruit & tiramisu (v)</i>	
<i>1 of each flavor</i>	

**all menu items are Gluten Free
made in house ***

vegan (v) vegan option (vo) vegetarian - veg