

FOOD MENU

Small Plates

Candied Cashews (v)	\$7
Marcona Almonds (v)	\$6
Castelvetrano Olives (v)	\$6
House Pickles 3 rotating flavors	\$7
Roasted Tomato Toast w/ Vegan cheese spread (v) <small>**contains cashews</small>	\$8
Roasted Brussel Sprouts w/ Balsamic (v)	\$11
Sweet & Savory Popcorn (vo) each order is freshly popped	\$9
Hummus & Onion Dill Dip (veg) served with fresh seasonal veggies, apples and crackers	\$15
Melted Double Creme Brie Cheese w/ sliced Apples (veg)	\$14
Italian Meatballs served with fresh parsley	\$10
Spinach Artichoke Dip (veg)	\$15

Small Plates cont...

Tinned Fish small sardines from Spain	\$16
Coca de Trampó Mallorcan vegetable flatbread (veg) w/ Sobrasada	\$10 \$13
Brioche Melt Capicola, melted Brie, choice of raspberry habanero jam or stone-ground mustard served with freshly made cucumber salad	\$14
Sturia Caviar Classic for 2 * 15g served with crème fraîche, chives and potato chips	\$50

Charcuterie & Fromage

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

Personal Board (vo) 1 meat 1 cheese	\$19
Sharable 2 meats 2 cheeses	\$36
Party Board 3 meats 3 cheeses	\$45

Sweets

Bite Size Brownies classic fudgy or cookies & cream	\$5 each
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locally made

all menu items are Gluten Free
vegan (v) vegan option (vo) vegetarian - veg

*These items may be served raw or undercooked based on your specification, or contain raw
or undercooked ingredients. Consuming
raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness, especially if you have
certain medical conditions.