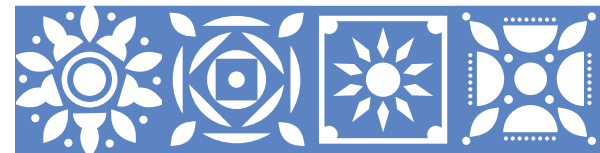




## • SMALL BITES • ~ AND ~ SHAREABLES

<b>WATERMELON AND HEIRLOOM TOMATO GAZPACHO</b> cucumber-watermelon relish, basil oil	8
<b>PIMIENTO CHEESE</b> southern style with house made pickles, potato chips, crudite	12
<b>OLIVES AND GRILLED ARTICHOKE</b> balsamic cipollini, roasted tomato, piquillo peppers, marinated sheeps milk cheese, grilled focaccia	14
<b>FRESH OYSTERS</b> lemon, cocktail, champagne-citrus mignonette	3
<b>PORK BELLY BAO BUNS</b> asian pickle, sesame-sweet soy glaze, cilantro	12
<b>PEACH AND BURRATA</b> serrano ham, marconas, pickled cherries, arugula, crostini	14
<b>YELLOWFIN TUNA POKE</b> furikake, crispy avocado, watermelon radish, cucumber-wakami salad, spicy mayo	16
<b>CLASSIC HUMMUS</b> baby veg crudite, cucumber, roasted piquillos, grilled pita	11
<b>SMOKED FISH TOSTADAS</b> avocado mousse, gaujillo salsa, apple-jicama slaw, queso fresco, micro cilantro	15
<b>VERLASSO SALMON TAR TAR</b> Fuji apple, shaved fennel, meyer lemon crème fraiche, sweet potato gaufre	14



## • SALADS •

<b>SUMMER WATERMELON SALAD (GF)</b> marinated sheeps milk cheese, heirloom veggies, pickled onion, spicy pepitas, watercress, mint salsa verde, honey lavender vinaigrette	16
<b>BUFFALO MOZZARELLA AND HEIRLOOM TOMATO SALAD (GF)</b> arugula, caramelized onion, roasted piquillo peppers, basil vinaigrette	17
<b>CHICKEN SALAD (GF)</b> mustard aioli based chicken salad, red grapes, sweet onion, almonds, blue cheese, mixed greens, poppy seed vinaigrette	15
<b>DRUNKEN GOAT SALAD (GF)</b> mixed lettuce, drunken goat cheese, dried cherries, pepitas, pickled carrots, balsamic vinaigrette	13
<b>SIMPLE SALAD (GF)</b> wild arugula, pistachios, parmigiana reggiano, balsamic vinaigrette	10
<b>FIRECRACKER SHRIMP SALAD (GF)</b> roasted corn, spicy shrimp, red cabbage, avocado, pickled onion, mixed greens, sesame vinaigrette	18



**ADD TO ANY SALAD (GF):**  
**POACHED SHRIMP (+9) • TUNA POKE (+9) • SALMON CAKE (+6)**  
**ALL NATURAL CHICKEN BREAST (+6)**

## BRUSCHETTA A GREAT WAY TO GET THE PARTY STARTED

<b>HONEY POACHED PEACH</b> foie gras mousse, spicy pepitas	14
<b>FILET MIGNON</b> Pt. Reyes blue cheese, truffle aioli, crispy garlic and shallot confit	13
<b>GRILLED ARTICHOKE</b> roasted tomato, olive tapenade, aged balsamic	10
<b>THE MED</b> hummus, roasted piquillo pepper, chile crisp	10
<b>CHEVRE AND APPLE</b> Grannysmith apple, fig spread	9
<b>SMASHED AVOCADO</b> fire roasted corn, guajillo salsa, queso fresco	12
<b>BURRATA AND TOMATO</b> roasted tomato, fresh basil, balsamic reduction	11

## PANINIS & SUCH gluten free bread (+1)

<b>CHOOSE A SIDE: SALAD, CHIPS, OR QUINOA SALAD</b>	
<b>UPGRADE TO TRUFFLE CHIPS OR CUP OF SOUP +3</b>	
<b>ITALIANO</b> prosciutto, sopressata, basil pesto, pickled banana peppers, roasted tomato, truffle oil	15
<b>PRIME RIB DIP</b> Shaved ribeye, caramelized onion, emmentaler cheese, horseradish aioli, au jus	15
<b>KOREAN BBQ PULLED PORK</b> smoked pork, korean bbq sauce, kimchi slaw, asian pickle, brioche roll	14
<b>DUCK CONFIT CUBANO</b> house made pickle, tavern ham, swiss, yellow mustard, telera	15
<b>ROCK SHRIMP ROLL</b> New England bun, tarragon mayo, butter lettuce	16
<b>FROMAGE</b> fresh mozz, pimento cheese, havarti	13
<b>CALIFORNIA</b> roasted turkey, taleggio, apples, fig preserve, avocado	14

\*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.