

STARTERS

CHEESE &/OR CHARCUTERIE {choose 3,5,7} 12, 18, 24
SPANISH BOARD 17
MARCONA ALMONDS 5
CASTELVETRANO OR MIXED GREEK OLIVES 5
MUSHROOM PATE roasted walnuts, garlic 8
HUMMUS warm pita 8
SALMON RILLETTE lemon, dill, caperberrie, baguette 9
FIG BUTTER CROSTINI cabernet syrup, prosciutto, greens 8
TRUFFLED POPCORN black truffle butter, parmigiano reggiano 8
BACON JAM GRILLED BREAD, goat cheese, arugula, white balsamic 9
VRGF FARMER NICK'S mango honey, walnut, raddiccio, goat cheese, cracked pepper 8

SALAD & soup

ROASTED BUTTERNUT SQUASH SOUP cinnamon cream, hazelnut dust 7
ORGANIC MIXED GREENS fennel, apple, hazelnut, creamy dijon 9
CAESAR grilled lemon, parmesan chip, white anchovy, fried bread 9
ROASTED BEETS & WHIPPED GOAT CHEESE baby greens, orange olive oil 8
PANZANELLA crusty ciabatta, cherry tomato, scallion, ricotta, white balsamic 9

RUSTIC FLATBREADS

{formerly pizzettas}

PORTOBELLO thyme, ricotta, balsamic, caramelized onions 9
FILET MIGNON roasted red peppers, caramelized onion, rosemary ricotta, scallions 14
BRIE & WALNUT PESTO sweet onion, pancetta, baby tomatoes 10
PEAR GORGONZOLA farmer nic's mango honey, walnut, arugula 11
BABY TOMATO MARGHERITA basil, sweet balsamic, mozzarella 9
MAZURCO SAUSAGE piquillo peppers, fontina cheese 10

EAT

CELLAR MAC & CHEESE 9 {add truffle oil or pancetta 1}
SEARED SCALLOPS hominy, sweet corn, pancetta {market price}
CHORIZO & CLAMS buttery chardonnay, parsley, grilled bread 19
GRILLED LAMB oven dried tomatoes, garlic confit, pomme frites 16
BRAISED PORK BELLY cous cous, lima beans, apple 15
NATURAL KOBE BEEF SLIDERS garlic aioli, BLACK PIG BACON, white cheddar 13
BRAISED SHORT RIBS creamy grits, roasted cippolini, hazelnut, arugula 17

