

Sites

TRUFFLED POPCORN 6
Buttered, with truffle oil, salt and parmesan cheese

MARCONA ALMONDS 5
Brown sugar, rosemary, sea salt

MIXED GREENS AND GOAT CHEESE 7
Tossed with red wine vinaigrette

BRAISED PORK TACO 6
South American spiced pork and fresh cabbage slaw in corn tortilla

CURED OLIVES 5
Our own blend with herbs

DEVILED EGGS 9
With crispy prosciutto

Cheese & Salami

CHEESE PLATE 12
3 artisanal cheeses with baguette, dried fruit, fig jam and Marcona almonds

CURED MEATS 15
Select artisan meats with baguette, whole-grain mustard and cornichons

CHARCUTERIE BOARD 21
Assortment of artisan meats & cheese with dried fruit and nuts

Sweets

APPLE TART 8
Served with cinnamon mascarpone

CHOCOLATE TORTE 8
Rich, flourless torte with semi-sweet chocolate, raspberry puree

Plates

ROASTED TOMATO SOUP 7
With crostini and crème fraîche

LENTIL SOUP 8
Beluga lentils, celery, carrots, plum tomatoes, leeks, spices, crostini

BURRATA & TOMATO SALAD 14
Spring mix, roasted tomatoes, balsamic reduction, and baguette

BEET & AVOCADO SALAD 11
Fresh arugula, sliced avocados, pepitas, & beets with ginger-lime vinaigrette

ROASTED CHICKEN BREAST SALAD 11
Fresh greens with goat cheese, dried cranberries and pepitas, with red wine vinaigrette

BRIE & PROSCIUTTO SANDWICH 13
Creamy Brie, Italian prosciutto, and fresh greens with fig jam

TUSCAN CHICKEN SANDWICH 12
Herb-roasted chicken with fresh greens and red pepper aioli

SMOKED SALMON ROLLS 11 / 17
Our signature dish... Smoked salmon served with succulent crabmeat and crispy crostini

ROASTED LAMB MEATBALLS 16
With shaved parmesan, mint parsley pistou and crème fraîche

BEEF & BISON CHILI 11
Slow cooked in a peppery tomato sauce with crème fraîche

MARGHERITA PIZZETTA 14
Naan, tomato sauce, mozzarella and basil

BLANCO PIZZETTA 15
Naan, ricotta, mozzarella, truffle oil and arugula