

# food



## plates

roasted marcona almonds	8.
house marinated olives	8.
fresh herb fries, truffle aioli	10.
tri color salad, pecans, blue cheese, chardonnay vinaigrette	14.
fresh burrata, eggplant caponata, aged balsamic	15.
grilled shrimp & chorizo, scallions, garlic aioli	18.
crispy calamari, wasabi mayo, seaweed salad, pickled ginger	16.
braised beef short rib sliders, garlic aioli, red onion jam	18.
steak on toast, heirloom cherry tomato, blue cheese	19.
kobe beef burger, gruyere cheese & wild mushroom, baby greens	18.
grilled chicken paillard, arugula, cherry tomatoes, shaved parmesan	19.
truffle mushroom ricotta cavatelli, sage, parmesan	17.

## artisanal cheese & charcuterie

choose any 2 for 16 / 3 for 23 / 4 for 29 / 5 for 36

### cheese

humboldt fog, (goat/soft), california  
brie du pommier, (cow/soft), normandy  
bayley hazen blue, (cow/semi soft), vermont  
p'tit basque, (sheep/firm), france  
l'amuse gouda, (cow/firm), netherlands

### charcuterie

jambon de bayonne, (dry cured ham), france  
finocchiona salami, (wild fennel, garlic), california  
saucisson de paris, (garlic pork sausage), house made  
chicken liver mousse, (creamy, spreadable), house made  
pâté de campagne, (pork loin, duck confit), house made

## dessert

pecan & woodford reserve bread pudding	11.
ménage à trois de beignets	10.
toast your own s'mores	6 per guest