

SHARED PLATTERS

tannin potato chips 2.00/person

pommes frites with aioli & ketchup 2.50/person

antipasto platter 5.00/person

cured meats, house pickled items, brined vegetables

cheese platter 6.50/person

worldly cheeses, fruit, candied nuts, onion jam, crackers

chef's dips

vegetarian; red pepper & confit garlic hummus, grilled pita 5.00/person

seafood; creamy crab dip, parmesan brulée, crostini 7.00/person

pork; bacon & spinach artichoke dip, crostini OR grilled pita 7.00/person

fruit platter 3.50/person

SMALL PLATES

brie 2.00/piece

baked brie, onion jam on crostini

cheese and crackers 2.00/ piece

chive and honey goat cheese, confit grape tomato, house crackers

tuna 3.50/piece

tuna conserva, cucumber and greens in garlic dressing grated egg, sourdough baguette

chicken 2.50/piece

herbed grilled chicken, marinated zucchini and squash, white wine cream sauce

lamb 2.50/piece

lamb and beef meatballs, harissa tomato sauce, and tzatziki

veggie 2.00/piece

chard, pearl onions and mushrooms, cheese spread, crostini 2.00/piece

seafood 2.50/piece

spiced shrimp, bruléed marshmallow

DESSERT

Seasonal dessert selection available upon request

An additional \$6/person fee will be charged for any desserts brought in for an event

LUNCH

18/Person

first course

house salad

spinach, goat cheese honey, black berries, radish in house red wine vinaigrette

balsamic salad

field greens, pickled grapes, caramelized onion, almonds

second course

veggie sub

grilled zucchini and squash, marinated mushrooms, feta spread, arugula, tomato

tannin 8oz burger

smoked cheddar, grilled tomato, crispy bacon, onion bun

chicken shawarma

grilled pita, garlic past, confit tomato, cucumber, onion jalapeno chutney

meatball sub

lamb meatballs, tomato harissa, tzatziki, parsley, cilantro, basil

dessert/ third course

peanut butter cookie

fresh baked chocolate fudge stuffed

seasonal dessert selection available upon request

DINNER

30/person

first course

house salad

spinach, goat cheese honey, black berries, radish in house red wine vinaigrette

balsamic salad

field greens, pickled grapes, caramelized onion, almonds

second course

vegetarian/**OPTIONAL**

sweet potato and black bean hash, fried quinoa, arugula, with mushroom fennel sauce

tannin 8oz burger

smoked cheddar, grilled tomato, crispy bacon, onion bun

pan seared chicken

pasta, zucchini, kale pesto, chili oil

bass

puttanesca fideo, arugula, lemon sauce

dessert/ third course

peanut butter cookie

fresh baked chocolate fudge stuffed

seasonal dessert selection available upon request

DINNER

45/person

first course

house salad

spinach, goat cheese honey, black berries, radish in house red wine vinaigrette

balsamic salad

field greens, pickled grapes, caramelized onion, almonds

second course

prime KC strip

root vegetable puree, rainbow carrots, mushrooms, pickled turnip, orange compound butter

tangerine glazed pork
polenta, arugula salad, ricotta salata, tangerine vinaigrette

bass
puttanesca fideo, arugula, lemon sauce

third course/ dessert

peanut butter cookie
fresh baked chocolate fudge stuffed

seasonal dessert selection available upon request

DINNER

55/person

First course

crab dip
parmesan brulee, crostini

meat and cheese
burrata, cured meats, pickles veggies, caper berries, chips

house salad
spinach, goat cheese honey, black berries, radish in house red wine vinaigrette

Second course

prime KC strip
root vegetable puree, rainbow carrots, oyster mushrooms, pickled turnip, orange compound butter

tangerine glazed pork
polenta, arugula salad, ricotta salata, tangerine vinaigrette

grilled octopus
sautéed red onion, fennel, celery, scallion, pear, citrus vinaigrette

third course/Dessert

peanut butter cookie
fresh baked chocolate fudge stuffed

seasonal dessert selection available upon request

