

fromage & carne *one selection 4 • three selections 10 • five selections 16*

Claudel Brie – <i>mild double cream</i>	
Manchego – <i>Spanish hard aged sheep's milk</i>	
Point Reyes Blue – <i>local cows fed on certified organic pastuers</i>	
Beemster XO Gouda – <i>24 months aged Dutch</i>	
Aged California Cheddar – <i>raw cow's milk</i>	
	Salami Toscano – <i>white wine, garlic</i>
	Prosciutto di San Daniele – <i>Italy's finest</i>
	Speck – <i>cured and smoked pork belly</i>
	Mortadella – <i>pistachio and white wine</i>

*all fromage & carne plates served with housemade fig spread, whole grain mustard and crostini*

starters

Marcona Almonds and Olives	5
Peach, Brie & Prosciutto Bruschetta – <i>2 pcs</i>	5
Bay Shrimp Gazpacho – <i>chilled tomato, red onion, Oregon shrimp, cucumbers, crème fraiche</i>	9
Meatballs – <i>two meatballs with san marzano tomato marinara</i>	5
Baked Cheese Cassoulet – <i>summer squash, crostini</i>	9

salads

Sesame Chicken Salad – <i>grilled chicken, baby greens, cabbage, sesame dressing</i>	9
Caprese Salad – <i>heirloom tomatoes, mozzarella, basil</i>	11
Shrimp Caesar – <i>little gem lettuce, cabbage, radishes, poached shrimp, bacon</i>	9

sandwiches *served with House Pickled Vegetables (add small gazpacho, \$4)*

Grilled Fromage – <i>marble rye bread, New York Sharp White Cheddar</i>	7
Hot Meatball Sub – <i>baguette, marinara and cheese</i>	9
Italian Club – <i>sourdough bread, prosciutto, salami, mortadella, muenster, arugula, mayo, mustard</i>	9
Artichoke Panini – <i>sourdough bread, Port Salut cheese, artichoke, red pepper</i>	8
Turkey BLT Panini – <i>turkey on croissant with bacon, lettuce, tomato, muenster, mayo, mustard</i>	9
Lamb Sliders – <i>whipped feta cheese, arugula</i>	9
Topless Beef Sliders – <i>braised short rib with melted gorgonzola and radishes</i>	9

hearty fare

Baked Vegetable Lasagna – <i>roasted tomatoes, mixed mushrooms, ricotta, tomato sauce, mozzarella</i>	13
Duck Confit Cassoulet – <i>duck confit, giant white beans, summer vegetables, bread crumbs</i>	12
Twelve Spice Dry Rub Ribs – <i>tangy glazed St. Louis pork ribs</i>	13

sweet bites

Affogato <i>vanilla bean gelato topped with a shot of espresso</i>	6
Chocolate & Cheese Plate <i>beemster gouda, artisanal dark chocolate</i>	7
New York Style Cheese Cake <i>blueberry-lemon compote</i>	7
Sorbet <i>apricot chardonnay or blackberry cabernet</i>	6
Gelato <i>kablua almond, vanilla or chocolate</i>	6

