

Bites

TRUFFLED POPCORN

With parmesan and truffle oil

MARCONA ALMONDS

Brown sugar, rosemary, sea salt

CURED OLIVES

Our own blend with herbs

MIXED GREENS AND GOAT CHEESE

Tossed with lemon vinaigrette

BRAISED PORK TACO

South American spiced pork and fresh cabbage slaw in corn tortilla

Cheese & Salami

CHEESE PLATE

3 artisanal cheeses with crostini, fig jam and marcona almonds

CURED MEATS

Select artisan meats with crostini, whole-grain mustard and cornichons

CHARCUTERIE BOARD

Assortment of artisan meats & cheese with dried fruit and nuts

Sweets

CHOCOLATE TORTE

Rich, flourless torte with semi-sweet chocolate and caramel sauce

Plates

ROASTED TOMATO SOUP

With vine ripened tomatoes and basil with crostini

LENTIL SOUP

Slow simmered with roasted peppers with crostini

BURRATA & ROASTED TOMATO SALAD

Arugula, balsamic reduction, and sliced baguette

AVOCADO & BEET SALAD

Baby kale and arugula, avocado, whole beets, pepitas with lemon vinaigrette

ROASTED CHICKEN BREAST SALAD

Fresh greens with goat cheese, dried cranberries and pepitas, with lemon vinaigrette

BRIE & PROSCIUTTO SANDWICH

Melted Brie, Italian prosciutto, and fresh greens with fig jam

TUSCAN CHICKEN SANDWICH

Herb-roasted chicken with fresh greens and red pepper aioli

SMOKED SALMON ROLLS

Our signature dish... Smoked salmon served with succulent crabmeat and crispy crostini

BRISKET SANDWICH

Slow cooked, hickory smoked with caramelized onions, whole grain mustard and melted brie on a warm ciabatta roll