

12pm - 9pm

MARINATED OLIVES + SPICED NUTS ~^* \$12

CHEESE + CHARCUTERIE \$30

local farm cheeses, prosciutto, soppressata, cornichons, jam, crackers

HERB AND ONION DIP * \$16

bottarga, everything seasoning, ramp oil served with olive oil crackers

SOFT PRETZEL \$6

honey mustard

BUTTERNUT BISQUE ~ \$14

pepita gremolata, Granny Smith apples, squash seed oil, nutmeg

SALADS

HOUSE ~* \$13

little gem, cucumber, radish, herbs, red wine vinaigrette

CAFSAR \$15

little gem, anchovy, focaccia croutons

GREEK SALAD * \$18

cucumber, tomato, kalamata olives, feta cheese

- ADD: chicken +\$6 avocado +\$4 tuna confit +\$5

SANDWICHES

NUT BUTTER + JAM ^ \$10

almond butter, raspberry preserves, peasant bread, chips

GRILLED CHEESE \$12

cheddar cheese, peasant bread, pickle spear add ham +\$3 add tomato +\$3

TURKEY \$14

avocado, bacon, tomato aioli, arugula, toasted peasant bread

FRIED CHICKEN \$20

Salsa verde. Oaxaca cheese, cabbage slaw, avocado, tajin fries

DOUBLE SMASH BURGER \$18

bacon, lettuce, pickles, chipotle burger sauce served with fries

SWEETS

CROOKED STICK POPSICLE \$5

CHOCOLATE CHIP COOKIES ^ contains almonds \$6

HIGH LAWN VANILLA ICE CREAM \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.