



SALADS 4

Lettuces, Tzatziki, Cucumber, Olives	\$10.00
Grilled Peaches, Buttermilk Ricotta, Saba, Pistachio	\$12.00
Grilled Shrimp, Corn-zucchini Cakes, Avocado	\$14.00
Heirloom Tomato, Grilled Eggplant, Manchego	\$12.00

CHARCUTERIE 6

Jamon Serrano	\$11.00
Prosciutto Di Parma	\$12.00
Coppa, Soppressata And Cacciatorini	\$10.00
Lomo And Two Chorizo	\$10.00
Speck With Apples And Arugula	\$12.00
Lomo Iberico	\$7.00

FISH 3

Soft Shell Crab, Fried Green Tomatoes, Romesco	\$17.00
Market Fish, Squash Gratin, Salsa Verde	\$16.00
Grilled Albacore, Green Bean, Fingerlings, Tapenade	\$16.00

MEAT 5

Lamb Burger, Bacon, Focaccia, And Raita	\$17.00
Pork Belly, Nectarines, Ricotta Salata, Abamelle	\$16.00
Chicken Tajine, Fennel, Chickpeas And Harissa Yogurt	\$15.00
Duck Sausage, Sweet Pepper Agrodolce, Shelling Beans	\$17.00
Hanger Steak, Horseradish Creme Fraiche	\$18.00

AND 6

Crushed Fingerlings	\$11.00
with creme fraiche	
Farro And Black Rice	\$10.00
with pinenuts and currants	
Smoked Tomato Ravioli, Anchovy Butter, Cherry Tomato	\$13.00
Succotash, Green Beans, Summer Squash, Basil	\$12.00
Young Broccoli, Garlic And Chili	\$9.00
Long-cooked Cavolo Nero	\$9.00

FROM THE WOOD BURNING OVEN 5

Clams	\$14.00
with sherry and garlic toast	
Arroz Negro	\$14.00
with squid and saffron aioli	
Brioche	\$14.00
with prosciutto, gruyere and egg	
Cauliflower, Curry And Red Wine Vinegar	\$10.00
Corn Bread Pudding With Queso Fresco	\$12.00

CHEESE - GOAT 2

Clochette La Chapelle St. Laurent France	\$5.00
Vare Asturias Spain	\$5.00

CHEESE - SHEEP 2

Dante Strum Wisconsin	\$5.00
Caña De Oveja Murcia Spain	\$5.00

CHEESE - COW 3

Chaource Chaource France	\$5.00
Queijo Ilha Açores Portugal	\$5.00
Lou Bergier Pichin Piedmont Italy	\$5.00

CHEESE - BLUE 2

Blu Di Bufala Lombardy Italy	\$5.00
Oregon Blue Vein Central Point Oregon	\$5.00

MORE CHEESE 5

Goat Cheese, Dried Figs And Saba	\$10.00
Fried Tetilla, Quince Paste And Romesco	\$9.00
Chicken Liver Crostini With Pancetta	\$10.00
Pork Rillettes With Pickled Onions	\$12.00
Roasted Dates, Parmesan And Bacon	\$8.00

DESSERT 6

Seasonal Sorbet	AVAILABLE OPTIONS
	One Scoop: \$3.00
	Two Scoops: \$6.00
	Three Scoops: \$9.00
Chocolate Vacherin Glacé	\$10.00
with peanut butter ice cream and caramel	
Coconut Tres Leches Cake	\$10.00
with strawberries and hibiscus syrup	
Crema Catalana	\$10.00
with blackberries, pine nuts and polenta cookies	
Olive Oil Cake	\$10.00
with plums, mascarpone and santa barbara pistachios	
Nectarine And Raspberry Crisp	\$10.00
with vanilla ice cream	