

cuisine

small plates

roasted marcona almonds	4.5
house marinated olives	3.5
baby field greens salad, chardonnay vinaigrette	6
goat cheese soufflé, asian pear, endive, balsamic reduction	9
salmon tartare cones	12
lobster stuffed mushrooms	16
shrimp & chorizo skewers	8
mozzarella, roasted tomato & basil panini	8
flat bread, fresh ricotta, speck & arugula	11
short rib sliders	14
beef pastrami, potato knish, country mustard	10
kobe beef burger, gruyère cheese & wild mushrooms	12
veal meatballs	8
lamb spare ribs, tzatziki & cumin oil	13
sheep milk ricotta gnocchi & lamb ragout	14

cured meats & pâté

prosciutto, <i>dry-cured ham, iowa</i>	8
felino, <i>sopressata style dry-cured pork salami, california</i>	5
speck, <i>smoked ham, italy</i>	6
jamón mangalica, <i>cured pork shoulder, salamanca, spain</i>	12
chorizo, <i>spicy pork sausage, spain</i>	5.5
venison pâté, <i>california</i>	7

cheese

3 for \$16

sartori stravecchio, <i>wisconsin, cow's milk, parmesan style</i>	6
cypress grove truffle tremor, <i>california, goat's milk, semi soft</i>	6
old chatham camembert, <i>ny, cow & sheep milk, semi soft</i>	6
cabot cheddar, <i>clothbound, vermont, cow's milk, semi firm</i>	6
tomme crayeuse, <i>rhone-alps, france, cow's milk, semi soft</i>	6
von trapp family farm oma, <i>vermont, cow's milk, semi soft</i>	6

desserts

crème brûlée	7
pecan bread pudding	7
assorted chocolate truffles	9

prix fixe lunch

\$13

(choice of)

starter of the day

or

baby field greens salad

tomato & cucumber galette, chardonnay vinaigrette

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flat bread or panini of the day

or

mozzarella panini

roasted tomato & fresh basil

\$19

(choice of)

starter of the day

or

shrimp & chorizo skewers

or

salmon tartare cones

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entrée of the day

or

sheep milk ricotta gnocchi & lamb ragout

or

kobe beef burger

gruyere cheese & wild mushrooms

served

monday through friday

11:30 - 3:30