

SNACKS

French or wheat baguette slice
 Wasabi green tea peanuts
 Deviled eggs, smoked trout
 Warm olive bowl, orange zest
 Truffle chick peas
 Bowl of creamy tomato soup
 Hummus, harissa, olive oil, flatbread
 Spinach & feta dip, flatbread
 Sundried tomato, mozzarella & roasted red pepper dip, flatbread
 Warm goat cheese, fresh thyme, roasted peppers, flatbread
 Blue cheese & bacon dip, flatbread
 Dates, chorizo, spicy tomato ragu, goat cheese, bacon, french baguette
 Camembert en croute, apricots, cranberries, pecans (please allow 25 minutes)
 Truffled eggs, toast, swiss, asparagus, olive oil
 Avocado puree, house made plantain chips
 Tramezzini, applewood smoked bacon, roasted red onions, roasted tomatoes, arugula, basil aioli
 Crispy breaded shrimp, remoulade, housemade cocktail sauce
 Artisanal cheese plate, french baguette
 Beef carpaccio, arugula, ricotta salata, caper anchovy vinaigrette
 Prosciutto, melon, spinach, goat cheese, balsamic, olive oil
 Charcuterie, genoa salami, hot cappicola, mortadella, smoked ham, house made pickles, hard cooked egg, pommery mustard, french baguette
 Antipasto, prosciutto, bresaola, taleggio, provolone, caprese, artichokes, marinated olives

SALADS

Organic field greens, tomatoes, herbs, balsamic
 Caesar, parmigiano reggiano, house made croutons
 Fresh vegetables, spinach, honey tarragon vinaigrette
 Panzanella, giant white beans, capers, tomatoes, spinach, red onions, feta cheese, champagne vinaigrette
 Spinach, red onions, bacon, tomatoes, croutons, parmigiano reggiano, balsamic vinaigrette
 Beets, citrus, goat cheese, herbs, organic greens, zest, lemon vinaigrette
 Chopped: red onions, tomatoes, blue cheese, corn, bacon, avocados, apples, sherry vinaigrette
 Pear & Roquefort
 Organic field greens, strawberries, apples, candied pepitas, dried cranberries, blue cheese, champagne vinaigrette
 Fresh mozzarella, baby tomatoes, herb salad, olive oil, sea salt, balsamic syrup
 Crispy squid, edamame, carrots, daikon, napa cabbage, cucumbers, tomatoes, bonito flakes, miso vinaigrette
 Smoked salmon, organic greens, fennel, apple, dill, fresh horseradish, sherry vinaigrette

TARTINES

1.5 Tuna nicoise, tapenade, hard cooked egg, cucumbers, red onion 9
 3.5 Curry chicken, fuji apple, tarragon 9
 4 Ricotta, roasted red and yellow peppers, artichokes, kalamata olives, thyme 9
 5 Fresh mozzarella, roasted tomato, pesto 10
 5.5 Smoked ham, brie, sliced pears, honey, candied pecans 11
 6 Rare roast beef, point Reyes blue, horseradish, balsamic onion marmalade 11
 7 Genoa salami, black olive pesto, hot banana peppers, pecorino, black pepper 11
 7 Smoked salmon, red onion, capers, cucumber, dill raita 11
 7 Hot coppa, taleggio, toasted pinenuts, apricot gremolata 11
 8 Asparagus, prosciutto, roasted tomatoes, shaved parmigiano reggiano, pesto cream 12
 8 Bresaola, goat cheese, arugula, lemon, truffle oil 12
 9 Mortadella, sundried tomato pesto, asparagus, roasted red onions, garlic confit, ricotta salata 12

MAINS

Roasted chorizo, baby tomatoes, corn, avocado, herb salad, whiskey barrel aged maple syrup 12
 10 Mussels & clams, chorizo, tomato, cumin, curry, chilis, cilantro 12
 10 Pulled pork tinga, chipotles, tortillas, avocado, black bean salsa, ranchera, sour cream 13
 11 Slow roasted salmon, dill pistachio pistou 15
 11 Roasted chicken, rosemary, lemon 15
 11 Broiled shrimp chimichurri, butter 16
 11 Grilled bacon chop, apple & horseradish slaw 16
 12 Miso glazed salmon, sesame seeds, cilantro 16
 Braised short rib, roasted red pepper relish 16
 Braised lamb shank, pesto, toasted pine nuts 16
 5.5 Miso glazed Chilean sea bass, scallions, citrus 18
 6.5 Grilled N.Y. steak, blue cheese, balsamic onions, sage 20

SIDES

Oven roasted tomatoes 4
 6.5 Braised collards, smoked pork 5
 Pomme Frites, basil aioli 5
 6.5 Creamy polenta 5
 Mashed sweet potatoes 6
 7 Orzo, mint, tomatoes, cucumbers, feta, kalamata olives 6
 7 Chilled beets, herbs, feta, champagne vinaigrette 6
 7 Green beans, baby tomatoes, fresh corn, garlic, herbs, olive oil 6
 7 Sautéed asparagus, parmigiano reggiano 6
 Mashed Yukon golds 6
 Chilled asparagus gribiche 6
 7.5 Vine-ripe tomatoes, fresh corn, blue cheese, balsamic 6.5
 8 Tortellini, kalamata olives, artichokes, scallions, garlic, champagne vinegar, olive oil, parmesan 7
 8 Truffle Frites, parmigiano reggiano, truffle aioli 9

BUBBLY

	glass	bottle
Jacob's Creek Brut Cuvee	7.25	24
Mionetto Il Prosecco di Veneto	8.5	26
Mumm Napa Cuvee M		38
Moet & Chandon White Star		81
Veuve Clicquot		98

ROSE

	quartino	bottle
Remy Pannier Vallee des Jardins	10	28
Banfi Rosa Regale		39

WHITE

	quartino	bottle
Spanish Quarter	8	23
Dr Loosen Dr L		24
Torres Vina Esmerelda	9	26
Jekel	9	26
A-Mano	10	28
Mandra Rossa	10	28
7 Heavenly	11	31
Raymond Reserve	12	33
Champalou		35
Lioco	13	36
Kim Crawford	14	38
Domaine de la Feuillarde Saint-Veran		38
Miner		39
Cambria Katherine's Vineyard		39
Caymus Conundrum		47
Hippolyte Reverdy		48
Arrowood		52
Diamond Oaks Mina Ranch		67

RED

	quartino	bottle
Michele Chiarlo		24
Charles & Charles Volume 2	9	26
La Ninota Priorat	11	28
Secreto		28
Zenato Valpolicella Classico		30
Zig Zag Zin		31
Chasing Lions	12	33
The Chook		35
Klinker Brick Old Vine	13	35
Folie a Deux	13	35
Coppola Claret	14	37
Silver Palm	14	37
Shingleback		38
Joseph Drouhin Vero		38
Mas de Gourgonnier Les Baux de Provence		39
Picket Fence	15	41
Stephen Vincent		41
Petite Petit		43
Chateau Graves de Bert		45
Artesa Elements	17	47
Casa La Postole Cuvee Alexander	17	47
Antinori Peppoli Chianti Classico		48
Terra D'Oro School House Road		51
Luigi Righetti Amarone		59
Patrick Lesec Rubis Chatnf du Pape		67
Franciscan Magnificat		79
Domaine Drouhin		80
Stonestreet Legacy		90

BEER

Bottle: Amstel Lite, Bass, Blue Moon, Goose Island 312, Guinness, Oberon	4
Tap: Brugge Thunder Monkey, Goose Island Pere Jacques, Stella Artois	6
Special: Ayinger Celebrator, Augustiner Maximator	7
Hair of the Dog Fred	10
Duchess de Bourgogne, Hitachino Red Rice Ale	12