

# Food Menu

New!



## Appetizers

**Shrimp Cocktail** - Avocado, Chipotle Cocktail, Lemon, Cucumber \$21.5

**Spinach Artichoke Gratin** - Roasted Artichokes, Spinach Pesto, Whipped Feta, Garlic Bread \$13.5

**Roasted Eggplant Dip** - Labneh, Zatar, Crispy Chickpeas, Pita \$12.5

**Spanish Countryside** - Assorted Spanish Meats, Cheeses, served with Olives, Marcona Almond, Quince Paste, Piquillo Peppers \$32

**Farmer's Board** - Italian Cheeses and Meats, Olives, Fig Jam, Candied Walnuts, Cornichons \$28

**Mezze** - Crudit , Roasted Garlic Hummus, Muhammara, Whipped Feta, Marinated Olives, Herb Salad, Pita Bread \$21

## Cold Stuff

**Seared Tuna** - Mandarin Cabbage Slaw, Crispy Wontons, Chili Crunch, Yuzu Dressing, Cilantro, Avocado, Pineapple Ginger Vinaigrette \$22.5

**Slab Salad** - Iceberg, Black pepper ranch, Pancetta, Cherry Tomatoes, Shaved Onion, Point Reyes Blue \$19

**Spring Salad** - Shaved Carrots, Fennel, Cherry Tomatoes, Blueberries, Candied Walnuts, Goat Cheese, Basil Vinaigrette \$16

**Chopped Salad** - Mixed Greens, Iceberg, Provolone, shaved Red Onion, Salami, Marcona Almonds, Roasted Peppers, Roasted Tomatoes, Oregano Vinigrette \$20

## Paninis

**Grilled Chicken Panini** - Grilled Chicken, Roasted Tomatoes, Mozzarella, Pesto Aioli, Arugula, Sourdough \$19.50

**Rueben** - Pastrami, House Made Saurkraut, Russian Dressing, Swiss Cheese, Rye \$21

**Caprese Burrata** - Confit Tomatoes, Pesto, Arugula, Roasted Tomatoes, Balsamic Glaze, Burrata \$18

## Sides

Salad \$4.50

Pesto Pasta Salad \$5

Potato Salad \$5