TAPAS

SOFT PRETZEL | 3

WHOLE GRAIN MUSTARD | SEA SALT

ITALIAN WHITE ANCHOVIES | 6

ROASTED TOMATO | GRAPE LEAF | BAGUETTE

BABY HEIRLOOM TOMATO BRUSCHETTA | 6

HERB-INFUSED VINAIGRETTE | PARMIGIANO-REGGIANO

HUMMUS AND PITA 7

CUCUMBER | CARROTS | OLIVE OIL | BLACK PEPPER

WARM ASSORTED OLIVES | 4

LIME ZEST | GARLIC

COMPOSED

CANDIED FIGS WITH GOAT CHEESE MOUSSE | 9

SHAVED FENNEL | GREEN APPLE | LEMON OIL

PROSCIUTTO WRAPPED ASPARAGUS | 8

BUFFALO MOZZARELLA | OLIVE OIL | SEA SALT

HEART OF PALM CEVICHE | 6

CORN | LIME | GAZPACHO | PLANTAIN CHIPS

SMOKED SALMON CARPACCIO | 7

SPRING ONION | RADISH | LEMON OIL

AHI TUNA CRU* | 10

AVOCADO | PICKLED RED ONION | CILANTRO | LIME

SWEET

MASCARPONE 8

HONEY COMB | RED APPLE

CHOCOLATE DIPPED STRAWBERRIES | 4

CRUMBLED PRETZEL | SEA SALT

CHEESECAKE LOLLIPOPS | 6

GRAHAM CRACKER | STRAWBERRY

HOT CHOCOLATE LAVA CAKE | 6

STRAWBERRY

CHEESE | CHARCUTERIE

SMALL PLATE | 14

YOUR CHOICE OF THREE CHEESE AND/OR CHARCUTERIE SELECTIONS AND ONE ACCOMPANIMENT

LARGE PLATE | 24

YOUR CHOICE OF FIVE CHEESE AND/OR CHARCUTERIE SELECTIONS AND TWO ACCOMPANIMENTS

CHEESE SELECTION

HUMBOLDT FOG | CYPRESS GROVE | CA | GOAT

CREAMY WITH A SLIGHT MINERAL TANG

DRUNKEN GOAT | MITICA | MURCIA | GOAT

FIRM, SUPPLE, AND GRASSY WITH A MILD, FRUITY FLAVOR

KUNIK | NETTLE MEADOW FARM | NY | GOAT/COW

VOLUPTIOUS TRIPLE CREAM WITH A SLIGHT TANG

MANCHEGO ARTESANO | CARPAELA | SPAIN | SHEEP

AGED EIGHT MONTHS; NUTTY, WITH FLAVORS OF CARAMEL

CHIMAY GRAND CRU | BELGIUM | COW

FAIRLY PUNGENT, SUPER CREAMY; WASHED RIND

CLOTHBOUND CHEDDAR | JASPER HILL FARM | VT | COW

HARMONIOUS BALANCE OF SHARP, NUTTY, AND SWEET

PARMIGIANO-REGGIANO | DOC | ITALY | COW

DRY, NUTTY, AND SWEET WITH A SALTY, CARAMEL FINISH

MASCARPONE | VERMONT BUTTER | VERMONT | COW

SWEET, VELVETY AND RICH

GOUDA | REYPENAER VSOP | NETHERLANDS | COW

SHARP AND TANGY TWO YEAR MATURED GOUDA

BLUE | ROGUE CREAMERY | OR | COW

SHARP AND STINKY; WRAPPED IN BRANDY MASCERATED GRAPE LEAVES

Buffalo Mozzarella | Colombia | Buffalo

GAMEY, MILD, AND MOIST

CHARCUTERIE SELECTION

PROSCIUTTO AMERICANO | BRESAOLA PICCOLA | SPANISH CHORIZO | SOPRESSATA | WILD BOAR SALAMI

ACCOMPANIMENTS

APPLE | GRAPES | CANDIED FIGS | DARK CHOCOLATE |
CHOCOLATE COVERED ACAI | SPICED NUTS | HONEY COMB |
STRAWBERRY PRESERVE

BOTH PLATES COME WITH ASSORTED PICKLES AND BAGUETTE

^{*} Consuming raw or undercooked meats, poultry, seafood, and eggs may increase your risk of food-borne illness.