

CELLAR MENU

Oysters on the Half Shell - 27 (6 pieces)
Kumamoto oysters served with house-fermented hot sauce and shallot mignonette.

Roasted Beet Tartine - 14
Green goddess whipped goat cheese, baby golden beets, orange segments, sesame sumac crumble on toasted sourdough with micro arugula. Add prosciutto - 5

Grilled Chicken Salad Tartine - 15
Celery, lemon, fresh herbs, micro basil on toasted sourdough.

Jalapeño Honey Flatbread - 17
Goat cheese, arugula, hot honey jalapenos.
Add chicken - 4
Add prosciutto - 5

Steak & Blue Cheese Flatbread - 23
Whipped Blue cheese, mozzarella, pickled red onions, caramelized onions, arugula, balsamic, flat iron steak.

Harrissa Deviled Eggs - 14
Mint, cranberry chutney.

CHEESE & CHARCUTERIE

Served with seasonal accompaniments

Cheese Plate - 18
Selection of 3 cheeses with preserves, nuts, and crostini.

Charcuterie - 18
Cured meats, mustard, cornichons, and seasonal accompaniments.

SANDWICHES

Add kettle chips - 3 | Side salad - 4 | Add Avocado - 3

French Dip - 22
Sliced roast beef, horseradish cream, caramelized onions, provolone cheese, au jus on ciabatta.

Smoked Gouda Turkey Melt - 18
Apricot mustard, pickled peppers, shredded lettuce, panini pressed on toasted sourdough.

Croissant BLTA - 19
Bacon, lettuce, heirloom tomato, basil aioli, provolone, avocado, on a flaky croissant.

Pistachio Pesto Mortadella Panini - 19
Sliced mortadella, fresh mozzarella, pistachio pesto, pickled red onions, arugula on toasted ciabatta.

Steak Sandwich - 24
Chimichurri, caramelized onions, garlic aioli, arugula, marinated flat iron steak on toasted ciabatta.

Grilled Cheese - 18
Garlic aioli, provolone, Gruyère, and sharp cheddar on toasted sourdough.

GARDEN & GREENS

Add 5oz Flat Iron Steak - 10 | Add 7oz Chicken Breast - 8

Spring Cobb Salad - 20
Grilled chicken, crispy bacon, avocado, cherry tomatoes, blue cheese crumbles, hardboiled egg, on mixed greens with a buttermilk herb dressing.

Tomato & Burrata Salad - 20
Confit cherry tomatoes, burrata, arugula, pistachio, basil, herb oil, balsamic glaze, crostini.

Caesar Salad - 18
Little Gem lettuce, house croutons, shaved Parmesan, anchovies, Caesar dressing.

Strawberry Arugula Salad - 18
Toasted almonds, shaved parmesan, macerated strawberries, shaved fennel, balsamic vinaigrette.

Smoked Salmon Nicoise Salad - 22
Fingerling potatoes, shaved fennel, hardboiled egg, cherry tomatoes, olives, romaine, lemon dijon vinaigrette.