
SMALL PLATES

STEAK TARTARE, 18

hand-cut mince of grass fed beef, dijon, caper and shallot served with waffle chips

ANCHOVY TOAST, 11

white anchovies, smoked paprika aioli, spicy pepitas and cilantro on grilled baguette

VEGETABLE CROSTINI, 11

marinated beets, shredded carrot, smoky aioli, scallion, feta and pink peppercorn

CRUDITÉS, 8

raw vegetable spears, tatziki

HOUSE DEVILED EGGS, 7

with beet horseradish

FRESH RICOTTA, 7

olive oil, sea salt, thyme

MIXED ITALIAN OLIVES, 5

THYME ROASTED NUTS, 6



CHARCUTERIE AND CHEESE *

served with fresh Bakeri baguette and seasonal accompaniments —

MEAT & CHEESE BOARD, 24

spicy chorizo, tasso, salami, Serrano ham, Shropshire blue, Chabichou, Roomano

LARGE CHEESE BOARD, 19

Shropshire blue, Chabichou, Roomano, St. Stephen and Podda Classico

SMALL CHEESE BOARD, 14

Shropshire blue, Chabichou, Podda Classico

PATÉ AND PICKLES, 13

local country-style pork paté served with a trio of housemade pickles and grainy mustard

**meats and cheeses also available a la carte*

SWEET

CHOCOLATE AND SHERRY

TASTING FOR TWO, 15

a flight of Amano chocolate, candied citrus peel, crisp crepe dentelle, oloroso

BUTTERSCOTCH PUDDING, 7

made with Islay Single Malt Scotch Whisky