

MID DAY

HOUSE PICKLES & CHORIZO \$8

MARINATED SPANISH OLIVES \$5

HOUSE PICKLES \$4

MARCONA ALMONDS \$5

CHICKEN PITA SOUP \$9

smoked chicken, tomatillo, crispy pita, cilantro

TOASTED SESAME HUMMUS \$7

green chermoula, smoked olive oil, garlic chips

LITTLE GEM SALAD \$9

*shaved farm vegetables, brioche crouton,
black pepper-parmesan dressing*

DEVILED EGGS \$7

caper-berry, dill, whole grain mustard

SALUMI TOAST \$9

*facaccia bread, artisinal meat, olive spread,
gruyere*

SMOKED ONION DIP \$6

yogurt, chives, lavash

GRILLED FOCACCIA \$8

gryuere mornay, wagyu beef

BOLOGNESE TOAST \$6

*black pepper ricotta, fennel pollen, house focaccia,
parmesan*

CRUDO \$9

zatar seared, pear, smoked labnah, trout roe

SMOKED BONE MARROW \$9

fresh horseradish, cured egg yolk, italian relish, pita

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.*

A 20% gratuity will be included on parties of six or more.

COCKTAILS

SO FRESH AND CLEAN \$8

cucumber vodka, chateau aloe, basil, honey, lime

PICKLES & SPICE \$8

gin, lillet, pickle brine, orange bitters

BOURBON & FIG \$8

amaro, caramelized fig, lemon, walnut bitters

RYE MEAD A RIVER \$8

rye whiskey, mead, cinnamon, lemon

APPLES & EVE \$8

tequila, lime, daisy syrup, apple cider

TAPPED

KRONENBOURG \$5

5.5% abv, Obernai, France

YELLOW ROSE IPA \$5

7.0% abv, Magnolia, Texas

ROTATING TAP \$5

seasonal selection

WINE

Campo Viejo, Sparkling.....\$5
Spain

Bodegas Naia, Las Brisas Blanco, 2018.....\$5
Verdejo, Sauvignon Blanc, Rueda, Spain

Talbott, 2014.....\$10
Chardonnay, Santa Lucia Highlands, California

Scarpetta, Frico Rosso, 2018.....\$5
Sangiovese, Merlot, Tuscany, Italy

Château Ksara, 2016.....\$10
Cabernet, Bekaa Valley, Lebanon

Embrui de Vall Lach, 2016.....\$11
Merlot Blend, Priorat, Spain

Givry, Chofflet Valdenaire, 2017.....\$12
Pinot Noir, Burgundy, France