

SMALL PLATES

- California Spiced Nuts** 9
almonds and Pistachios with brown sugar, cayenne, thyme (GF)
- Olive Medley** 9
fennel and citrus (GF)
- Spiced Nuts & Olive Medley** 15
- Garlic Shrimp & Cheesy Grits** 19
fresh corn grits, cheddar cheese, bacon, pesto, garlic, oven-roasted tomato (GF)
- Local Brussels & Baker's Bacon** 15
rosemary honey balsamic glaze (GF)
- Applewood Bacon Wrapped Dates** 13
bleu cheese filled, balsamic drizzle (GF)

SHAREABLES

- Chickpea Hummus** 14
sun-dried tomato and pumpkin seed pesto, pita (GF)*
- Nachos** 15
black beans, queso fresco, Monterey jack, jalapeño, black olives, cilantro, crema, watermelon radish, salsa trio side
add Yucatan Chicken or Cumin Lime Carnitas +5
add Smoky Tri-Tip +7
- Monterey Crab Dip** 19
molten cheese, crab with Castroville artichokes served with local sourdough (GF)*
- Wild Caught Smoked Salmon Crostini** 16
house made garlic & herb fromage blanc, capers
- Baked Baby Brie** 16
roasted Gilroy garlic, French baguette, and seasonal preserves
- Burrata** 16
warm crostini, green olive tapenade, olive oil (GF)*

PANINI w/a small mixed green salad; add cup of soup +8

- Cheese Lovers** 14
sourdough, toma, jack, white cheddar
- Monterey Cubano** 19
pork carnitas, ham, provolone cheese, pickles, mustard
- Santa Lucia Tri Tip** 19
oak grilled tri tip, caramelized onion, aged provolone, served w/ roasted garlic & red pepper aioli
- Salinas Valley** 16
artichoke sage pesto, sun-dried tomato, roasted mushroom, caramelized onion, goat cheese

DESSERT

- Chocolate Lava Cake** *fresh berries, caramel sauce* 10
- Crème Brûlée** *fresh berries* 10

SOUP AND SALADS

- New England Clam Chowder** 9 cup/14 bowl
potatoes, chopped clams, celery, onion, bacon, sliced garlic sourdough
- ATOM's Famous Castroville Artichoke & Potato Bisque** 9 cup/14 bowl
sliced garlic sourdough (GF)*
- Arugula Salad** 14
roasted beets, candied walnuts, goat cheese, white balsamic vinaigrette (GF)
- ATOM Salad** 18
romaine hearts, crisp bacon, avocado, artichokes, tomato, egg, aged white cheddar, roasted garlic vinaigrette (GF)

- Add Chicken or Cumin Lime Carnitas* +8
- Add Shrimp* +10
- Add Smoky Tri Tip* +12

FLATBREAD PIZZAS *gluten-free crust option +3*

- Margherita** 16
San Marzano tomato sauce, mozzarella, fresh basil
- Pig Wizard** 17
fennel sausage, mushroom medley, roasted peppers, toma cheese
- Viva Italia** 17
sun-dried tomato and pumpkin seed pesto, prosciutto, ricotta, finished with fresh apple, arugula, balsamico
- Chicken Artichoke** 17
roasted chicken, Castroville artichokes, Shaft's bleu cheese, crispy sage, roasted garlic, dried cranberries
- Coastal Carnivore** 17
San Marzano tomato sauce, Molinari Toscano, Creminelli Calabrese salami, fennel sausage, mozzarella, fresh

CHEF'S SELECTION OF

CHEESE AND CHARCUTERIE

One item 12 ~ Three items 24 ~ Five items 36

Served with specially selected chef accompaniments

Cheese and Charcuterie are available "to-go"

Purchase by the ounce, 3 oz minimum. Ask your server for details

*please let your server know if you have any food allergies
water served upon request*

19% gratuity added on parties of 6 or more.

maximum 2 separate checks per table.

2-hour limit at window tables

*GF= gluten free, *item is GF without pita/bread*



MONTEREY WINE TABLE FLIGHTS

Three 2oz pours with tasting notes sheet

NOT TOO DRY 23

- 2021 ♥ of the Matter Dolcetto Rose' glass price 13
- 2023 Roku Riesling glass price 10
- 2024 Hive and Honey Gewürztraminer glass price 10

ROSÉ ALL DAY 24

- 2022 Grandeur glass price 12
- 2022 McIntyre SLH glass price 12
- 2023 Folktale glass price 14

PINOT NOIR 28

- 2022 Corral glass price 14
- 2023 Morgan Twelve Clones glass price 15
- 2019 Diora La Petite Grace glass price 14

QUE SIRAH, SYRAH 28

- 2021 Russell Joyce SLH Syrah glass price 17
- 2021 Wrath EX Syrah glass price 13
- 2022 Paysan Petite Sirah glass price 13

SPARKLING 27

- N/V Folktale Sparkling Rose' glass price 17
- N/V Sofia Blanc de Blancs glass price 12
- N/V Folktale Brut glass price 16

WHITE WINE 27

- 2022 Marin's Reserve Viognier glass price 13
- 2024 Russell Joyce Le Blanc glass price 15
- 2022 Kori Sauvignon Blanc glass price 13

CHARDONNAY 28

- 2023 Le Mistral glass price 14
- 2023 Craftwork glass price 12
- 2022 Bernardus Monterey glass price 14

ROCKIN' REDS 27

- 2019 Shale Canyon Merlot glass price 14
- 2018 Mesa Del Sol Zinfandel glass price 15
- 2021 Marin's Cabernet Sauvignon glass price 15

RED BLENDS 27

- 2020 Morgan Cotes du Crow's glass price 12
- 2021 Le Mistral Joseph's Blend glass price 18
- 2021 Pianetta Altitude glass price 20

LOCAL CRAFT BEER FLIGHT 19

- Other Brother Beeline Pilsner glass price 10
- Hops and Fog Fairway Kolsch glass price 10
- Hidden Hills Hazy Days IPA glass price 10

MONTEREY SAMPLER 28

- 2022 McIntyre SLH Rosé glass price 12
- 2022 Bernardus Monterey Chardonnay glass price 14
- 2023 Morgan Twelve Clones Pinot Noir glass price 14

FOR A SPECIAL TREAT: N/V Pot Belly Port glass price 11 (half glass)

NON-ALCOHOLIC BEVERAGES

- Iced Tea ~ Fresh Organic Lemonade 5
- Prickly Pear Lemonade 6 ~ S. Pellegrino Aranciata Sparkling Drink 4
- Monterey Bay's Martinelli's Sparkling Apple Juice 4
- S. Pellegrino Sparkling Water 7

ENJOY THE WINES IN YOUR TABLE FLIGHT?

**SAVE 25% WHEN YOU TAKE
FOUR BOTTLES HOME****

***cannot be combined with any other discounts or offers, to-go only*

Ask your server for details



Learn more about our Wine Clubs

If you had a great time, let the world know!

