

SNACK

artisanal cheese 25

chef's selection, crackers, accompaniments

charcuterie 26

cured meats, grain mustard, artisan bread

roasted garlic 16

baked goat cheese, grilled bread

onion rings 13

haystack style

SALAD

pear 18

mixed greens, local honey, gorgonzola, hazelnuts, cider

caesar 16

romaine, croutons, garlic- anchovy dressing

greek chicken salad 24

romaine, fennel, radicchio, avocado, cherry tomato, corn, red onion, bacon, feta cheese, oregano vinaigrette

beet salad 18

roasted red and golden beets, oranges, grapefruit, arugula, pistachio, goat cheese cider vinaigrette.

heirloom tomato salad 22

Burrata cheese, heirloom tomato, arugula, croutons, basil olive oil

Mains

wood fired salmon 32

roasted vegetables, roasted potatoes, lemon caper vinaigrette.

crispy fish tacos 20

cod,, cabbage, chipotle aioli, pico de gallo

smash burger 20

brioche bun, pickles, onions, butter leaf, cheddar, corkscrew sauce

beyond burger 20

Pizza

meyer lemon 23

prosciutto, parmesan, arugula

elote 23

roasted corn, shishito peppers, lime butter, cilantro, cherry tomatoes, cotija

sausage 23

calabria chile, pickled shallot, parmesan

mushroom 23

thyme, shallot, mozzarella, truffle oil

classic pepperoni 18

Desserts & Baked Goods

fresh baked cookie 5

tiramisu 10

seasonal sorbet & gelato 6

assorted croissants 5.50

Drinks & Coffee

hot tea 4.5

house made lemonade 5

iced tea 5

izze blackberry soda 5

Mexican Coca-Cola 4.5

Mountain Valley water still or sparkling 500ml 6

americano 4

espresso 3.5

cappuccino 5

latte 5.5

mocha 6