



FOOD MENU

GOURMET SNACKS

Smoked Castelvetrano Olives [GF] | 8
Imported from Sicily and smoked in-house.

Marcona Almonds [GF] | 10
Roasted in olive oil and sprinkled with sea salt.

Pickled Vegetables [GF] | 10
Assortment of house-made pickled vegetables.

Focaccia and Dipping Oil | 8
Warm Focaccia Bread served with olive oil and balsamic vinegar.

Cheese Board | 25
A curated assortment of artisan cheese, olives, almonds, sourdough bread, and more.

Grazing Platter
A curated assortment of artisan cheese, cured meats, olives, almonds, sourdough bread, and more.
- Full Charcuterie (serves 3-4) | 35
- Half Charcuterie (serves 1-2) | 25

SMALL PLATES

Artisan Citrus Salad [GF] | 15
Baby gem lettuce tossed in blood orange vinaigrette with toasted pistachios, and shaved Manchego.

Smoked Salmon Spread | 18
A creamy spread with lemon, capers, dill, and shallots, served with sourdough bread.

Bruschetta | 16
Heirloom tomato, garlic, basil, olive oil, balsamic, and Parmesan, on toasted sourdough bread.

Prosciutto Wrapped Dates [GF] | 15
Stuffed with herbed chèvre, baked, and drizzled with balsamic glaze.

Roasted Butternut Squash [GF] | 16
Savory squash and arugula, topped with chèvre, caramelized shallots, pepitas, and balsamic glaze.

Cauliflower Romesco [GF] | 18
Roasted cauliflower with Romesco and drizzled with lemon, butter, and caper sauce. (Contains nuts)

Roasted Brussel Sprouts [GF] | 15
Tossed with rich brown butter, served with creamy gorgonzola and thinly sliced apples.

Classic Meatballs in Marinara | 17
Served in marinara, topped with Parmesan and fresh basil.

SWEET TREATS

Our desserts are often rotated —ask your server for today's selections.

25% gratuity may be added to parties of 8 or more.
Enjoy 30% off all wine purchases to-go. Wine Club members save an additional 10%.
Some exceptions may apply.