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| CATALAN STYLE FLATBREADS      | margherita: roasted romas, mozzarella, reggiano, basil 6<br>beef tenderloin: garlic herb mascarpone, gruyere, arugula, e.v.o.o. 8   |
| BRUSCHETTA TRIO               | blt: pancetta, oven dried heirloom tomato, basil aioli, micro basil<br>spring pea: sweet peas, reggiano, radish, evoo, micro greens<br>rillete: house pork pate, mustard caviar, pickled red onion, gherkin 9 |
| SHRIMP & FARRO                | farroto, brava sauce, house micro arugula 8   |
| “SMOKED” DAYBOAT SEA SCALLOP” | creamy truffle orzo, espresso bacon jam 8   |
| TENDERLOIN BLACK & BLUE       | black angus beef, point reyes farmstead cheese, port wine reduction,<br>kalamata olives, nonpareil capers, heirloom tomatoes, garlic crostini’s 8   |
| “THE KING”                    | colossal crispy pork rind, bbq spice, vinegar dipping sauce 5   |
| PEPPER JELLY RANGOON          | house made pepper jelly, whipped cream cheese 3   |
| NDUYA FINGERLING POTATOES     | spicy cheddar cheese sauce, creme fraiche, chives 5   |
| CRACKER JACKS                 | caramel popcorn, malted peanuts, chocolate crunchies 4  |
| S’MORES POP                   | vanilla bean graham cracker ice cream,<br>chocolate ganche, toasted marshmallow 4   |