



## Vegetarian and Vegan

### **Grilled Noble Sourdough**

Whipped Butter of The Day, Flaky Salt, Radish **\$5**

### **Pecan Crack** *GF Vegan*

Sweet and Salty Pecans **\$5**

### **Warm Greek Olives** *GF Vegan*

Lemon, Honey, Calabrian Chili **\$7**

### **Beet Hummus**

Scandinavian Flat Bread, Feta, Crudités **\$11**

### **Pommes Dauphinoise** *GF*

Meltingly Soft Potatoes Layer with Cream, Butter, Garlic, and Parmesan **\$10**

### **Wild Mushroom Napoleon**

Crisp Lithuanian Rye Bread Cracker, Roast Wild Mushroom, Herb Goat Cheese Mousse **\$14**

### **Ratatouille** *GF can be Vegan*

Traditional Provençal Stew of Tomatoes and Summer Vegetables in a Crisp Rice Cracker, Parmesan, and Shaved Vegetable Salad **\$13**

### **Salt Baked Beet Carpaccio** *GF can be Vegan*

Salt Baked Beet Carpaccio, Poached Pear, Goat Cheese, Walnuts, Micro Greens, Honey Lemon Vinaigrette **\$16**

### **Warm Butternut Squash Tartine on Noble Bread**

Pickled Butternut, Pecan Crack, Blue Cheese, Garlic Herb Mousse **\$12**

### **Roast Butternut and Mushroom Flatbread**

Lavash, Sage Almond Pesto, Sour Crème, Gruyere, Roast Butternut, Roast Mushroom, Arugula **\$14**

## Salads

### **House Julienne Salad** *GF Vegan*

Arugula, Carrots, Cucumber, Pickled Onions, Leeks, Citrus, Herb - Agave Dressing **\$9**

### **Warm Riced Cauliflower Salad** *GF*

Romesco, Pepita's, Pomegranate, Mint, Feta, Shaved Vegetable Salad, Micro Greens **\$11**

### **Salade Nicoise** *GF*

Seared Yellowfin Tuna, Haricot Vert, Potato, Grape Tomato, Olives, Pickled Red Onion, Greens, Dijon Vinaigrette **\$18**

## From Land and Sea

<b>Chicken Carnitas Tostada</b> <i>GF</i>	Sweet Corn Velouté, White Bean Puree, Roasted Salsa, Feta, Avocado Crema, Pickled Onion <b>\$9</b>
<b>Pork Belly Bahn Mi Slider*</b>	Char Sui Glazed Pork Belly, Brioche, Kimchi Slaw, Sriracha Mayo <b>\$8</b>
<b>Pate de Campagne</b>	Pork Pate wrapped in Bacon, with Pistachio, Shitake, and Foie Gras, served with Cornichons, Pickled Red Onion, Grainy Dijon Mustard, and Grilled Sourdough <b>\$12</b>
<b>Devils on Horseback</b>	Prosciutto Wrapped Dates Stuffed with Blue Cheese <b>\$11</b> <i>GF</i>
<b>Escargot on Brioche</b>	French Snails, Toasted Noble Brioche, Brie Gratin, Garlic Parsley Butter, Micro Greens, Red Wine Butter Sauce <b>\$15</b>
<b>Beef Tartar*</b>	Shallots, Egg Yolk, Cornichons, Capers, Mustards, White Anchovies, Aioli, Grilled Noble Sourdough <b>\$24</b>
<b>New Zealand Lamb Lollipops</b> <i>GF</i>	Roast Medium Rare, Mint Sweet Pea Puree, Red Wine Butter Sauce <b>\$22</b>
<b>Duck Confit Moroccan Pastilla</b>	Filo, Charred Onion Agrodolce, Julienne Salads, Pickled Pineapple <b>\$19</b>
<b>Tarte Flambé Flatbread</b>	Lavash, Sour Crème, Gruyere, Bacon, Pickled Red Onions, Fresh Herbs <b>\$14</b>
<b>Salmon Tarte Flambé Flatbread</b>	Lavash, Sour Crème, Gruyere, Cured Salmon, Pickled Red Onions, Capers, Lemon Zest Fresh Herbs <b>\$16</b>
<b>House Cured Salmon Tartar*</b>	Papadams, Herb Mousse, Dill, Zest, Capers, Cornichons, Micro greens, Roe <b>\$16</b>
<b>Crab and Avocado Tartine</b>	Grilled Noble Sourdough, Avocado Crema, Jumbo Lump Crab, Remoulade <b>\$19</b>
<b>Ceviche</b>	Bay Scallop, Shrimp, Avocado Mousse, Tomato, Yuzu, Lime, Cilantro, Dill, Mint, Watermelon Radish, Roe, Papadams <b>\$17</b>

## On Board

### Fromage Board

3 Chef's Choice Cheeses, Fig Jam, Grilled Bread, Pecan Crack, Fruit **\$19** (*Meat and Cheese +\$7*)

### Charcuterie Board\*

3 Chef's Choice Meats, House Mustard, Grilled Bread, Olives, Cornichons **\$19** (*Meat and Cheese +\$7*)

### Grazing Board\* (Great for Groups!)

3 Chef's Choice Meats, 3 Cheeses, Chicken Liver Mousse, Beet Hummus, Crudités, Olives, Fig Jam, Grilled Bread, Scandinavian Flatbread, and Cornichons **\$42**

## Sweet's

**Pavlova *GF***

Meringue, Passion Fruit Curd, Fresh Summer Berries, and  
Mint **\$10**

**Black Forrest Mousse Au Chocolat**

Dark Chocolate Mousse, Chocolate Crumble, Brandied  
Cherry, and Mint Chantilly **\$11**

**Tarte Au Citron**

Pate Sucre, Lemon Curd, Bruleed Meringue, Raspberry  
Sorbet, and Crumble **\$11**

**Coffee Creme Brûle \$10**

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