

ARTISAN CHEESE FLIGHTS

includes rustic bread, apples, pears & grapes

AROUND THE WORLD | 17

Manchego, Spain (sheep)
1 yr aged + zesty exuberance + firm + dry

Bijou, Vermont Creamery, VT (goat)
soft + dense center + sharp complexity

Roomano Gouda, Netherlands (cow)
3 yr aged + sweet salty butterscotch

CLASSIC | 17

Parmesan Reggiano, Italy (cow)
sharp fruity + strong savory

Robiola, Italy (cow)
soft ripened + buttery + hints of mushroom

Cashel Blue, Ireland (cow)
semi soft + blue veined + mellow blue flavor

CHEF'S AMERICAN PICK | 18

Humboldt Fog, Cypress Grove, CA (goat)
creamy + luscious + center ribbon of ash

Mt Tam, Cowgirl Creamery, CA (cow)
*organic + triple cream + firm + buttery
earthy white mushroom*

Clothbound Cheddar, Jasper Hill, VT (cow)
*tangy nuttiness + caramel finish
rustic crystalline texture*

TASTE & SHARE

TOMATO BASIL SOUP | 5
white truffle oil

GOAT CHEESE BEIGNET | 10
goat cheese + honey + cracked pepper

FRITTO MISTO | 13
*calamari + rock shrimp
spicy fresno chile sauce*

FIG & GORGONZOLA BRUSCHETTA | 11
*mission figs + gorgonzola
balsamic reduction*

CAPRESE SALAD | 12
*vine tomato + bufala mozzarella
basil pesto*

LOBSTER & SHRIMP POTSTICKERS | 13
roasted fresno chilies + spicy lemon sauce

CHARCUTERIE BOARD | 16
*prosciutto + salami + manchego cheese
foie gras mousse + antipasti + rustic bread*



BEVERAGES

PANNA | 5.50

PELLEGRINO | 5.50

PASSION FRUIT MANGO TEA | 2.50

COKE, DIET COKE, SPRITE | 2.50

FRENCH PRESS COFFEE & DECAF | 3



STONE FIRED PIZZA

MARGHERITA | 12
tomato sauce + basil + fior di latte

ASPARAGUS BIANCO | 15
taleggio + fior di latte + fontina

FIG & PROSCIUTTO | 15
mission figs + arugula + fontina + point reyes blue

PEAR & GORGONZOLA | 15
d'anjou pear + caramelized onion + basil + honey + parmesan

SANDWICHES & MAINS

GRILLED CHEESE & TOMATO BASIL SOUP | 10
taleggio cheese panini + white truffle oil

* AHI TARTARE SALAD | 14
*arugula + avocado + cucumber + cilantro
vine ripened tomato + citrus olive tapenade + grilled ciabatta*

COBB SALAD | 12
*avocado + smoked bacon + marble potatoes
heirloom tomato + point reyes blue + 6 minute egg*

PAN ROASTED SCOTTISH SALMON | 15
israeli couscous + asparagus + sweet corn + tomatoes + salsa verde

* NAPA BURGER | 13
*fig jam + caramelized onion + humboldt fog
arugula + roast tomato + french fries*

HERB CRUSTED TUNA SALAD | 14
*watercress + green beans + carrots
wasabi ginger vinaigrette*

CRISPY CHICKEN SANDWICH | 13
buttermilk fried chicken + fontina + cabbage slaw + tomato + fries

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.