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# ARTISAN CHEESE FLIGHTS

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*rustic bread, fruits, honey comb & fig jam*

## AROUND THE WORLD | 17

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

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

Beemster Gouda, Netherlands (cow)  
*18 mo aged + butterscotch + caramel color*

## CHEF'S AMERICAN PICK | 17

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

Point Reyes Blue, CA (cow)  
*semi soft + blue veined + mellow blue flavor*

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

## CHARCUTERIE BOARDS

### GRAND CRU | 18

*truffle pecorino + laura chenel chevre  
prosciutto wrapped grissini + soppressata*

### PREMIER CRU | 18

*prosciutto + salami + soppressata  
manchego cheese + antipasti*

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## TASTE & SHARE

### PRIME MEATBALLS | 11

*san marzano tomato sauce + reggiano  
rustic bread*

### GOAT CHEESE BEIGNET | 10

*goat cheese + honey + cracked pepper*

### FRITTO MISTO | 13

*calamari + rock shrimp + shishito peppers  
spicy fresno chile sauce*

### CAESAR SALAD | 9

*chilled romaine + caesar dressing + parmesan  
(add grilled chicken or fried rock shrimp \$6)*

### FIG & GORGONZOLA BRUSCHETTA | 11

*mission figs + balsamic glaze*

### LOBSTER & SHRIMP POTSTICKERS | 14

*roasted fresno chilies + spicy lemon sauce*

### GRILLED CHEESE & TOMATO SOUP | 12

*taleggio cheese panini + white truffle oil*

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## DESSERTS

### CRÈME BRÛLÉE | 8

*vanilla bean custard*

### TIRAMISU | 7

*leghorn sauce + chocolate shavings*

### MOLTEN CHOCOLATE LAVA CAKE | 8

*vanilla whipped cream + raspberry sauce*

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## STONE FIRED PIZZA

### MARGHERITA | 15

*san marzano tomato sauce + torn basil + fior di latte*

### THE BUTCHER | 16

*prosciutto + salami + soppressata + italian sausage*

### PEAR & GORGONZOLA | 16

*d'anjou pear + caramelized onion + basil + honey + parmesan*

### \* CRÚ STEAK | 18

*beef tenderloin + red onion + arugula + parmesan  
mozzarella + balsamic glaze*

### FIG & PROSCIUTTO | 15

*fig jam + arugula + gorgonzola*

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## FAVORITES

### \* FILET MIGNON | 32

*8 oz filet of beef + truffle potato gratin + green beans  
point reyes blue cheese + rosemary chianti sauce*

### LEMON THYME CHICKEN | 21

*laura chenel goat cheese stuffed + wild mushrooms + broccolini*

### CAST IRON SEARED SEA SCALLOPS | 28

*spinach parmesan risotto + golden tomato marinara*

### SALMON PICCATA | 24

*jumbo lump crab + green beans + lemon basil caper sauce*

*\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*