

CHEESE

served with seasonal accoutrements 3 for 16 | 5 for 22

Bellweather Farms Carmody | Sonoma County | cow's milk

Mitica Pecorino Toscano | Italy | sheep's milk

Bellweather Farms Pepato | Sonoma County | raw sheep's milk

Bosina Robiola | Alta Langa, Italy | cow's & sheep's milk

Rogue Creamery Crater Lake Bleu | Oregon | cow's milk

CHARCUTERIE

served with seasonal accoutrements 3 for 16 | 5 for 22

Chorizo Pate | Lardo | Virginia Ham Jowl | Duck Prosciutto | Rilette

CHEF'S SELECTION OF CHEESE & CHARCUTERIE

served with seasonal accoutrements 28

OYSTERS

Seasonal Oysters horseradish, 'cocktail sauce', lemon 3 each

HOUSE BAKED BREAD

served with house-churned butter 2

Pain Au Lait | Bacon Challah | Pretzel

BITES

Vadouvan Granola parmesan, almond, herbs 3

Warm Olives citrus, herbs, garlic 5

Marcona Almonds smoked salt, cayenne, spices 5

Field Green Salad seasonally inspired 10

Tomato buratta, cucumber, espelette 10

Hamachi jasmine, melon, chili 14

Beef Tartar mustard, caper, horseradish 14

Gnocchi Ricotta, black truffle, butter 14 | shaved black truffle supplement + 5

an 18% gratuity will be added to parties of six or more