



BAR SNACKS

Marcona Almonds	6
Frestracano Olives <i>in herbed olive oil</i>	6
Assorted Pickles	5
Truffle Popcorn	5
Potato Chips <i>kettle cooked, lightly salted</i>	4
Baguette +	
Balsamic & Olive Oil	6
Dukkah & Olive Oil	8
White Anchovy Toasts <i>4 pieces, olive oil, white onion, & parsley</i>	8

PLATES

served with baguette

Conservas with potato chips, & piparra peppers	
Mussels in Escabeche	16
Octopus in Galacian Marinade	22
Small Sardines with Piquillo Pepper	12
Smoked Salmon <i>chèvre, lemon, capers, red onion, & dill</i>	16
Duck Rilette <i>assorted pickles, & mustard</i>	15
Coppa <i>Parmigiano Reggiano, olive oil, & balsamic reduction</i>	14

SALADS

Parmigiano Reggiano & Greens <i>with grapes, & dill, in white balsamic & olive oil</i>	Half 7
	Full 13
Honey Dijon Slaw <i>cabbage & apple</i>	Half 3.5
	Full 7



BOARDS

Design a perfect spread by combining
cheese & cured meat together

All boards are served with baguette

CHEESE

with sweet preserve, fresh & dried fruits

Let us know your cheese preferences or leave it up to the monger

Two Cheese | 18 Three Cheese | 29 Four Cheese | 35



**Upgrade to
Premium Cheese**
+ 3 Per Cheese

CURED MEATS

House selection with pickles & mustard

Small | 16 Medium | 24 Large | 36

SIDES

Add to your board or enjoy à la carte

Cured Meat

Salami | 6

Whole Muscle | 8

Smoked Salmon | 8

Baguette | 4

Crackers | 5

gluten free available

Mustard / Preserves | 2