



just a snack

goat cheese & honey **\$14**

served with your choice of crackers or sliced bread

triple cream brie & fig jam **\$14**

served with your choice of crackers or sliced bread

jalapeño brie & apricot jam **\$14**

served with your choice of crackers or sliced bread

lemon artichoke crostini **\$12**

toasted baguette topped with herbed goat cheese and McEvoy Ranch lemon artichoke bruschetta

hummus plate **\$16**

house made hummus of the day, served with fresh crudités and crackers

roasted beet salad **\$14**

mixed greens, beets, goat cheese, pistachios, tossed in Sideyard Shrub Co. dressing

truffle popcorn* **\$8**

marcona almonds* **\$5**

olives* **\$7**

assorted nuts* **\$6**

more of a meal

five cheese ravioli **\$20**

drizzled with Like Family meyer lemon olive oil, fresh cracked pepper, & fresh shaved parmesan

butternut squash ravioli **\$20**

drizzled with Like Family Verdi olive oil, fresh shaved parmesan, & garnished with salt, pepper, and balsamic glaze

tinned fish plate **\$24**

Siesta Co. rotating tinned fish, accompanied by tartar sauce, pickled veg, lemon, & served with crackers and bread

**available all day-kitchen closes at 8:00pm*

Feast & Floral is **not** a
nut/allergen free facility

20% gratuity will be added to
parties of six or more

Feast & Floral signatures

Small Grazing Board **\$35**

sampling of artisinal cheeses, charcuterie, nuts, fig jam, olives, fresh & dried fruit, dark chocolate, crackers, & fresh baguette

Large Grazing Board **\$65**

sampling of artisinal cheeses, charcuterie, hummus of the day, crudités, fig jam, olives, fresh & dried fruit, nuts, dark chocolate, crackers, & fresh baguette

sandwiches

served with your choice of chips or fruit

the verde **\$16**

turkey, pesto, mayo, mozzarella, greens, pepperoncinis, on toasted Acme herb slab

the pop rox **\$16**

spicy salame, provolone, tamed jalapeños, Zabs hot honey drizzle, on toasted Acme baguette

the daily driver **\$16**

turkey, salame, provolone, mayo, yellow mustard, greens, on toasted Acme herb slab

the cbpb **\$9**

peanut butter, Small Batch Co. strawberry champagne jam, on toasted Acme sourdough

the classic fynn **\$9**

melted muenster on toasted Acme sourdough

the caprese **\$16**

melted mozzarella, pesto, tomato, on toasted Acme herb slab

the brie pj **\$16**

melted brie, prosciutto, Small Batch Co. fig jam, on toasted Acme herb slab

a sweet treat

cheesecake slice* **\$11**

locally baked Namesake cheesecake with a raspberry drizzle - The Very Best!

hazelnut chocolate toasts **\$11**

Wise Goat Co. chocolate hazelnut spread, fresh berries, powdered sugar, on toasted Acme sourdough baguette