



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

charcuterie plate \$18
served with grainy mustard, cornichons, and your choice of crackers or bread

hummus plate \$16
house made hummus of the day, served with fresh crudité's and crackers

duck rillettes* \$16
served with cornichons with your choice of crackers or bread

roasted beet salad \$14
mixed greens, arugula, goat cheese, pistachios, tossed in "Sideyard Yuzu" dressing

marcona almonds* \$5

assorted nuts* \$6

olives* \$7

truffle popcorn* \$8

*available all day

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

Feast & Floral signatures

Small Grazing Board \$35

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

Large Grazing Board \$65

sampling of artisanal cheeses, charcuterie, hummus of the day, crudité's, fig jam, olives, fresh & dried fruit, nuts, dark chocolate, crackers, & fresh baguette

more of a meal

tinned fish plate \$24

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

butternut squash ravioli \$20

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

five cheese ravioli \$20

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

panini sandwiches \$16

pesto caprese

brie, fig jam, & prosciutto

"Fynn Special" (plain cheese featuring Point Reyes Toma) all served on fresh Acme herbed slab bread with sides of cornichons and fresh fruit

a sweet treat

chocolate truffle trio* \$9

Namesake Cheesecake* \$11

with a raspberry drizzle - The Very Best!