



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
- lemon artichoke crostini \$12
toasted baguette topped with goat cheese and McEvoy Ranch lemon artichoke bruschetta
- 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, beets, 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 or brie, fig jam, & proscuitto served on fresh Acme Herbed slab bread

Ask to see our new sandwich menu!

a sweet treat

- Namesake Cheesecake * \$11
with a raspberry drizzle - The Very Best!