



## 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*

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

## 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, & prosciutto 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!*

*\*available all day*

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