



## 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 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, served with Sideyard Shrub Co. dressing	
truffle popcorn	\$8
freshly popped to order with salt and truffle oil	
marcona almonds*	\$5
mixed olives*	\$7
castelvetrano olives*	\$9
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 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, 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
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turkey, pesto, mayo, mozzarella, greens, pepperoncini, on toasted Acme herb slab

the pop rox	\$16
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salame, provolone, tamed jalapeños, Zabs hot honey drizzle, on toasted Acme baguette

the daily driver	\$16
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turkey, salame, provolone, mayo, yellow mustard, greens, on toasted Acme herb slab

the cbpb	\$9
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peanut butter, Small Batch Co. strawberry champagne jam, on toasted Acme sourdough

the classic fynn	\$9
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melted muenster on toasted Acme sourdough

the caprese	\$16
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melted mozzarella, pesto, tomato, on toasted Acme herb slab

the brie pj	\$16
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melted brie, prosciutto, Small Batch Co. fig jam, on toasted Acme herb slab

the papa dance	\$14
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english cheddar, honey ham, grain mustard, served on toasted Acme baguette

## a sweet treat

cheesecake slice*	\$11
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locally baked Namesake cheesecake with a raspberry drizzle - The Very Best!

hazelnut chocolate toasts	\$11
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Wise Goat Co. chocolate hazelnut spread, fresh berries, powdered sugar, on toasted Acme sourdough baguette