

FOOD MENU

SNACKS

Happy Hour Specials
4-5:30 pm daily

- Give Me More Potato Chips*** \$4
Kettle Cooked - Crunchy & Salty
- Roasted Nuts*** \$8
Salted & roasted nut mix
- Olive Medley*** \$7
Greek olive medley w. herbs & spices
- Focaccia & Olive Oil*** \$7
Local focaccia w. olive oil & herbs
- Blind Dates** \$12
Medjool Dates wrapped w. creamy brie & prosciutto -
served on focaccia w. balsamic reduction

DESSERTS

Rotating selection made in house see
our board

SALADS

- Harvest Root Salad** \$12
Pickled Beet, Apple, Chevre, Candied Walnut, Spring
Mix, Strawberry Dijon Vinaigrette
*+boquerones \$2|+ smoked salmon \$2|+ prosciutto \$3
- Il Fagiolo Salad** \$14
Arugula, White Bean Puree, Crispy Prosciutto, Fresh
Mint & Sheep's Milk Pecorino
*+boquerones \$2|+ smoked salmon \$2|+ prosciutto \$3

TARTINES

- The Loire** \$10
Chèvre, Basil & Pine Nut Pesto
- The Normandy** \$10
Brie, Granny Smith Apple, Fig Jam
- The Emilia-Romagna** \$10
Prosciutto, Parmesan, Pesto
- The Norwegian** \$10
Smoked Salmon, Capers, Chèvre, Dill

CHEESE & CHARCUTERIE

- Burrata** \$14
Creamy Burrata served w. seasonal accoutrements
- Artisanal Cheese Plate** \$ 18
Saint Angel, Cow's Milk, France
Petite Basque, Sheep's Milk, Spain
Pecorino, Sheep's Milk, Italy
- Ploughman's Platter** \$18
Prosciutto, assortment of cheese, nuts & other
accoutrements
- Charcuterie Selection** \$18
Coppa, Mixed Salame, Prosciutto. Served with
accoutrements
- Chorizo & Manchego** \$14
Smoky Spanish Sausage. Served w. Manchego &
accoutrements

PANINIS

- L&E Classic** \$12
House cheese blend, fig jam
served w. green salad & pickles
- Panino Italiano** \$14
Cured meats, cheese blend, pesto
Served w. green salad & pickles
- Jambon & Fromage** \$14
Ham, cheese blend & mustard Served w. green
salad & pickles
*extra jambon \$3

CONSERVAS

- Boquerones de España** \$10
Spanish White Anchovies, Olives &
Accoutrements
- Jose Gourmet Conservas** Market
Rotating Selection - Tinned in organic
olive oil & broth; served w. bread &
house pickles
- Seafood Tower** Market
Boquerones
Chef Selected -Tin of Jose Gourmet
Norwegian Tartine



WINE, BEER & NON - ALCOHOLIC

BY THE GLASS

WHITE WINE

Colombard Blend, Gascony, France	\$12
Domaine de Maubet - Grapefruit, Mango & Textured	
Gruner Veltliner, Austria	\$12
Pratsch- Lime Zest, Ginger, Minerality & Racy	
Pinot Gris, Sonoma, California	\$12
J Vineyards- Fleshy Pear, Apple & Clean	
Chenin Blanc, California	\$12
Vinum Cellars- Ripe Peaches, Orange Blossoms & Layered	

RED WINE

Pinot Noir, Central Coast, California	\$14
Sean Minor, Cherry, Pepper & Spice	
Nero d'Avola, Sicily	\$12
Gazerra - Black Cherry, Plums & Tobacco	
Malbec, Argentina	\$12
Portillo - Blueberry, Cocoa & Cedar	
Zinfandel Blend, Sonoma, CA	\$12
HOBOWorkbook Red - Raspberry, Black Pepper	

Featured Wine Flight
\$16

SPARKLING WINE

Macabeo, Penedes, Spain	\$10
Barcino Cava - Bright Citrus, Clean & Refreshing	
Lambrusco, Emilia-Romagna	\$10
Cleto Chiarli Vigneto Cialdini - Dark Cherry & Wet Earth	
Almare, Classico Spritz, Italy	\$12
Bitter Orange & Zesty, Similar to Aperol Spritz	

FEATURED COCKTAILS

Colonel Mustard's Fusion Bomb	\$12
Gin, Lemon & Prosecco	
Miss Scarlett In The Lounge	\$12
Vodka, Cranberry. Lime	

BEER & CIDER

Pilsner, Oregon	\$8
Eclyptic - Pyxis Pilsner	
IPA, California	\$8
Lost Coast Brewing - Indica IPA	
Porter, Oregon	\$8
Eclyptic - Capella, Breakfast Porter	
Dry Rosé Cider, New York	\$8
Wolffer Dry Rosé Cider	
Find Wunder, CBD Beverage	\$10
Blackberry Lemonade 5 mg	
Plift, CBD Beverage	\$12
Ginger - 10 mg	

NON- ALCOHOLIC

Sodas	\$4
Shirley Temple, Blood Orange Or Pomelo	
Sparkling Water	\$3
San Pellegrino	
N/ A Beer	\$7
Rightside IPA, Alabama	
N/A Cava	\$10
Freixenet, Spain	
Lime & Salt Mocktail	\$12
Ghia - Lime & Salt	

LEWIS & ELM

