BRUT

SMALL PLATES

BUTTERNUT SQUASH SOUP ... 9

Vegan

CLAM CHOWDER ... 9

NUTS AND OLIVES ... 9

Mixed Mediterranean olives, oven roasted Spanish Marcona almonds, lightly smoked VA peanuts

GORDAL OLIVES ... 8

Known as the "queen olive", the gordal is large, generously-proportioned olive from Andalucia. It has a mild, classic green olive flavor, similar to the ever-popular manzanilla, and a nice meaty texture. Big beautiful, low oil.

BACON WRAPPED DATES ... 12

Cave man blue cheese stuffed medjool dates, Nueske's Apple Wood smoked bacon, balsamic glace

DEVILLED EGGS ... 11

Coarse ground mustard, capers, shallot, dill

MACARONI AND CHEESE ... 10

Torchio noodles, raclette, cheddar, manchego cheeses * add Serrano Crisps \$1 *

* FRESH GOAT CHEESE & ORGANIC OLIVE TAPENADE ... 12

Fresh, local (MD) Cherry Glen chevre, organic kalamata olive tapenade, basil on baguette crostini

JAMON SERRANO CROSTINI ... 12

Toasted ciabatta rubbed with garlic, tomato puree, Serrano ham

BOQUERONES CROSTINI ... 12

Delicate, marinated white anchovies from Spain's Bay of Biscay, fresh tomato puree, toasted baguette

BURRATA, ROMA TOMATO, FRESH BASIL ... 14

Soft cow's milk cheese, confit of mini Roma tomato, balsamic glace, Opal basil, Ligurian olive oil, Hawaiian sea salt

RACLETTE

* TRADITIONAL ... 18

Montboissié Morbier style Cow's Milk Unpasteurized, Roasted rosemary potatoes, cornichons, greens * add Dodge City Fennel Salame, Jamon Serrano, Bresaola, Prosciutto \$7 *

LARGE PLATES

* KALE + FARRO SALAD ... 15

Organic Tuscan baby kale, farro, mint, red onion, Kalamata olives, lemon vinaigrette, Bulgarian feta

ENSALADA ESPANOLA ... 15

Fresh greens tossed with Marcona almonds, cucumber, and citrus dressing, shaved Manchego cheese and Spanish Boquerones (famous marinated white anchovies)

ROSEMARY HAM AND GRUYERE ... 16

Fra' Mani rosemary ham, melted cave aged Gruyere, French whole grain mustard on toasted potato rosemary bread. * kettle chips or mixed greens *

NUESKE'S APPLE WOOD SMOKED BACON & HEIRLOOM TOMATO SANDWICH ... 16

Crisp thick slices of Nueske's Applewood-smoked bacon, toasted multigrain bread, heirloom tomato, baby romaine, herbed mayo * kettle chips or mixed greens *

* SMOKED SALMON ... 20

Smoked Scottish locks, fresh dill, cucumber, tomato puree, multigrain toast

PENNE BOLOGNESE ... 20

Rustichella penne pasta with our version of the classic slow cooked Italian tomato meat sauce, Parmigiano Reggiano

* TRUFFLED EGG TOAST ... 20

Toasted brioche, melted aged gruyere, organic eggs, truffle oil. * add Nueske's Apple Wood smoked bacon 4, Jamon Serrano 7 *

GAMBAS AL AJILLO ... 17

Wild caught Gulf Shrimp, roasted garlic, white wine, baguette

* May be served raw or undercooked. Consuming raw or uncooked meat and poultry, shellfish or eggs may increase your risk of foodborne illness. * Can be modified to create vegan or vegetarian meal

