



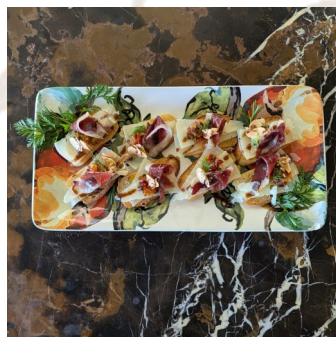
### French Onion Soup

Caramelized Onions, Beef Broth,  
House Baguette, Torched Gruyere  
*Frantoio Extra-Virgin Olive Oil*  
\$18



### Arancini

Arborio Rice, Parmesan  
Basque Piperade  
*Leccino Extra Virgin Olive Oil*  
\$20



### Duck Prosciutto Crostini

Manchego  
Farm Pepper Marmalade  
Rosemary Almond Slivers  
*Signature Balsamic Reduction*  
\$16



### Rueben Sandwich

Organic Roasted Pepper Thousand Island  
Sauerkraut, Corned Beef, Gruyere  
House Rye Loaf  
*Frantoio Extra-Virgin Olive Oil*  
\$18

### Citrus Salad

Grapefruit Oranges &  
Beet Medallions, Winter Kale, Mandarin  
Fresh Ricotta with Pistachio Dust  
Sage Herb & Lemon Vinaigrette  
*Mandarin Co-Milled Olive Oil*  
\$13



### Warm Quinoa Salad

Cardamom Glazed Organic Carrots  
Cannellini Beans  
Organic Farm Greens  
Sliced Olives, Feta, Harissa Roasted Pepitas  
Lemon yogurt vinaigrette  
*Athena's Blend Olive Oil*  
\$16



### Beet Orecchiette

Organic Salt-Roasted Beets, Organic Sauteed Beet  
Greens,  
Whipped Mandarin Ricotta, Fried Sage  
*Mandarin Co-milled Olive Oil*  
\$15



- Automatic 25% gratuity for parties of 6 or more
- We provide one check for one form of payment for 5 or more guests.



## Cheese

### Chef's Selection of Artisan Cheeses

Includes a variety of Farm Pickles & Candied Citrus

*Frantoio Extra Virgin Olive Oil*

*Signature Balsamic Vinegar Reduction*

\$25

❖ Serves 1-2

## Charcuterie

### Chef's Selection of Artisan Cheeses & Cured Meats

Includes a variety of Farm Pickles & Candied Citrus

*Frantoio Extra Virgin Olive Oil*

*Signature Balsamic Vinegar Reduction*

\$45

❖ Serves 2



## Chef's Bread Basket

House-made Bread & Crackers

*Frantoio Extra-Virgin Olive Oil*

*Signature Balsamic Reduction*

\$10