



bites

charcuterie board 23

chef's choice of meats, marcona almonds, pickled vegetables, crostini

cheese board 23

farmstead cheeses, seasonal jam, honeycomb, olive oil crackers

spicy tomato flatbread 19

roasted garlic, caramelized onion, pepperoncini peppers, mozzarella

pimento cheese flatbread 21

prosciutto, peach chutney

hummus 12

tahini, lemon, aleppo + fresh laffah

guacamole and chips 15

add crudité +\$6

heirloom tomato salad 18

burrata, basil, aged balsamic

beef sliders 16

bacon onion jam, raclette cheese

pork belly tostada 15

avocado, pickled onions, urfa, cilantro

dessert

available 4pm -10pm

rosé cotton candy 12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Executive Chef: Todd Matthews
Culinary Director: Jeff Haskell