

## CHEESE AND CHARCUTERIE

Served with house made bread and seasonal accoutrements

6.50 each / 3 for 16 / 5 for 25

### **BUCHERONDIN**

french style creamy & crumbly goat's milk. France

### **MIDNIGHT MOON**

Goats milk, sweet gouda style. CA

### **ST. ANDRES**

triple cream cow's milk Brie. France

### **CAMBOZOLA**

triple cream w/ Italian gorgonzola. Germany

### **CHEF'S SPECIAL**

rotating cheese selection

### **SPECK**

Pork, salty and nutty. Italy

### **CHORIZO**

Pork, spicy and smoky. Spain

### **BRESAOLA**

Beef, black pepper and porcini mushroom. Italy

### **SALAMI CAPRI**

Pork, red wine fennel. Italy

### **HOUSE CURED SPECIAL**

rotating selection of charcuterie

# LOCAL

## Wine & Kitchen

### **WARM SPRING PEA SOUP**

pistachio crumble, herb crema, balsamic drizzle

8

### **VEGETABAL TARTAR**

ponzu aioli, quinoa, goat cheese mousse, beet smear

9

### **WATERCRESS RADICCHIO SALAD**

crispy carrots, roasted brussels sprouts, grilled pears, turmeric ginger dressing

9

### **SPICED HUMMUS**

sweet potato chips, mixed veggies

9

### **CHILI SOY GLAZED OCTOPUS**

dill yogurt, potato, roasted tomato, arugula salad

15

### **GRILLED EGGPLANT PARMESAN**

dried burrata, cherry tomato salsa, fennel pollen, sriracha

14

### **LITTLE NECK CLAMS**

green curry, coconut milk, lemongrass, ginger, togarashi crostini

15

### **RICOTTA GNOCCHI**

smoked cherry tomatoes, Crispy kale, romesco

15

### **PRIMAVERA RISOTTO**

seasonal spring vegetables, caramelized onion, porcini dust

15

### **PERUVIAN MEATBALLS**

sumac, avocado pesto orzo, shaved parmigiano-reggiano

20

### **AMISH HALF CHICKEN**

parsnip mash, zucchini, squash, rosemary cognac reduction

20

### **KOREAN BBQ SHRIMP & GRITS**

cabbage slaw, polenta grits, tomato broth, pickled red onions

19

### **PAN FRIED TROUT**

chopped frisee, radish, cucumber, grape shallot chutney

25

### **N.Y. STRIP STEAK**

cauliflower potato hash, pickled mustard seeds, asparagus, pomegranate thyme demi

26

### **SPECK WRAPPED PORK TENDERLOIN**

bok choy, piquillo peppers, peaches, maple ricotta crema

25

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS  
OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.