**APPETIZERS**

**Heirloom Tomato Soup** $8
basil pesto, focaccia croutons

**Tuna Tartare** $16
shiso, lime, ginger, crispy rice

**Local Shaved Crudité** $12
roasted red pepper hummus, lemon oil, za’atar, lavash

**FLATBREADS**

**Margherita** $12
san marzano tomato, mozzarella, basil

**Wild Mushroom** $15
ricotta, arugula, truffle oil

**SANDWICHES**

all served with choice of house made kettle chips or farm market salad

**Roast Chicken** $14
butter lettuce, pickled onions, garlic aioli, ciabatta

**Italian** $14
prosciutto, coppa, fresh mozzarella, giardiniera, arugula, baguette

**Roasted Butternut Squash Tartine** $12
miso, toasted pumpkin seeds, ricotta, grilled sourdough

**SALADS**

**The “Cobb”** $14
baby lettuces, grilled chicken, soft boiled egg, smoked bacon, tomato, avocado, bayley hazen blue cheese dressing

**Farro Salad** $13
cucumber, tomato, radish, feta, meyer lemon mint vinaigrette

**KIDS**

**Creamy 4 Cheese Mac and Cheese** $8

**Cheese Quesadilla** $8
guacamole, sour cream

**Sun Nut Butter & Jelly** $7
served with house made kettle chips

**DESSERTS**

**White Chocolate Crème Brulée** $8

**Warm Chocolate Cake** $8
salted caramel sauce, whipped cream

**Seasonal Fruit Plate** $7

**Shark Bite Cupcakes** $3-$5 each
classic vanilla cupcakes, shark fin decoration