

Special

BLT with Avocado

sriracha mayo, arugula, chips

\$9



SNACKS

Parmesan Polenta Bites \$6
polenta, sharp cheddar, creamy sriracha sauce

Shishito Peppers \$6
lemongrass, ginger, crushed peanuts

Fried Pickle Plate \$6
dill pickles, jalapenos, tempura okra, lemon
buttermilk ranch sauce

Crispy Brussels Sprouts \$6
farmhouse white cheddar, lemon

Avocado Toast \$5
smashed avocado, cracked pepper, cayenne

Dungeness Crab Cake Sliders \$10
celery root remoulade, arugula-celery salad

Peach and Arugula Salad \$8
marcona almond, red onion, lemon

ENTREES

Pork Belly Tacos (3) \$8
IPA Pork Belly, gaucamole, pico de gallo

Indian Coconut Curry (V) \$8
cashews, cauliflower, potato, naan bread

Fried Chicken Sandwich \$10
achiote-marinated chicken, avocado,
house coleslaw, chipotle mayo, brioche bun

Grilled Cheese Sandwich \$8
housemade pimento cheese, avocado,
heirloom tomato, sourdough, potato chips

CHEESE & CHARCUTERIE

\$15

the following 3 cheeses and 3 meats served with
honeycomb, pecans, roasted grapes, and
toasted bread (Cheese Only - \$10)

-CHEESE-

Cana de Cabra (goat)
creamy, mild, tangy citrus notes

Reading Raclette (cow)
raw milk Vermont alpine cheese. semi-firm, fruity, funky

Bianco Sardo (sheep)
Saridian hard cheese. Sweet, hazelnutty, salty backbone

-CHARCUTERIE-

Chorizo Navarre
smoked and spicy paprika, clove, garlic, oregano

Loukanika
greek salami; garlic, cumin, orange zest

Pork Pistachio Pate
fresh herbs, rich and balanced

DESSERT

24hr Chocolate Chip Cookie \$3

Dark Chocolate Pot de Creme \$5

WINE LIST ON REVERSE