

## charcuterie boards

all boards are served with baguette  
additional baguette \$2 per plate

**chef's choice** | selection of three meats, pickled vegetables,  
grain mustard 13

**spanish board** | spanish salami, sweetheart ham,  
fresh smoked chorizo, piquillo pepper salad 13

**french board** | french saucisson, pork rillettes, garlic  
sausage, pickled vegetables 13 add pâté 3

**italian board** | italian salami, capicola,  
italian sausage, fennel-parsley salad 13

**cheese board** | with preserves, crostini  
two cheese 8 three cheese 12

## snacks

house-made pickled egg 3

seasonal house-made pickled vegetable plate 5

salted and fried almonds 5

citrus and chili marinated olives\*\* 5

side of kettle chips 2

## happy hour specials

two raw oysters, champagne mignonette 6

farm fresh radishes, cultured butter, maldon sea salt 6

seasonal mixed green salad, poppy seed  
vinaigrette 6

goat cheese toast, seasonal preserves 6

poached asparagus, boiled egg, herbs, vinagreta de jerez,  
olive oil bread crumbs 8

pork frankfurter, ketchup, dijon, relish,  
6 onions on a soft bun 7  
add sauerkraut 1

grilled sweetheart ham & brie, dijon mustard, butter,  
pickled onions, brioche 8

steak tartare\*, olives\*\*, parsley, shallot, egg yolk\* 13  
extra baguette 3

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## midday cocktails

**olympic committee** 7

beefeater gin, cappelletti aperitivo, cocchi vermouth di torino

**aperol spritz** 6

aperol aperitivo, soda, sparkling, orange zest on ice

**beer-marò** 5

old boise lager with a shot of amaro nonino

**the longshot** 8

campari, cold brew coffee, sweet vermouth, gin, tonic

**dinghy of fernet** 3

make it a bartender's handshake, add an 11oz draft beer +3

## dry sherry

amontillado | BODEGAS GRANT "La Garrocha" 7

fino | EL MAESTRO SIERRA 7

## midday beers

seasonal rotating draft 6

pilsner | JACK'S ABBY 16oz can (MA) 5

seasonal sour | BEACHWOOD BLENDERY  
500ml bottle (CA) 11