



Early Week Bites

Kitchen Open: 10:30A-5:30p

ARTISANAL CHEESE PLATE \$18

chefs selection of artisanal imported & domestic cheeses

RABBLE BOARD \$24

artisanal selection of cheese and charcuterie, house jam, nuts, crostini

SMOKED BEET HUMMUS PLATTER \$16

assorted spring & root veggies, grilled naan bread

HOUSE-MADE TATER TOTS \$12

spicy house ketchup, roasted garlic aioli

CARNITAS TACOS \$15

jalapeno crema, tomatillo, cabbage, cotija

WAGYU BEEF SLIDERS SERVED WITH HOUSE-MADE CHIPS \$16

wagyu beef blend, caramelized onions, HATCH CHILE cheese, smoky bacon jam

HERB GARLIC PARMESAN FRIES \$11

sea salt, minced garlic, parmesan, parsley, house ketchup

FRENCH FRIES \$9

COOKIES \$2

chefs daily selection

MAPLE BACON SKEWERS \$2



spearhead coffee
cold brew
\$5 / glass
\$15 / pitcher

ask about our chefs
salad of the week
\$15

Culinary Arts

