



# Summer Menu

Kitchen Open: Thursday 10:30A-5:30p, Friday/Saturday 10:30a-7p

## ARTISANAL CHEESE PLATE \$18

chefs selection of artisanal imported & domestic cheeses

## RABBLE BOARD \$24

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

## SALMON RILLETTES \$16

cooked & chilled citrus-creamed salmon, crispy capers, toasted baguette

## ANTIPASTO PLATTER \$18

marinated vegetables, olive medley, goat feta, grilled naan, dried fruits, hummus

## SMOKED BEET HUMMUS PLATTER \$16

assorted spring & root veggies, grilled naan bread

## FRESH MOZZARELLA \$16

toasted baguette, olive oil, heirloom tomato, garlic sea salt

## HOUSE-MADE TATER TOTS \$12

spicy house ketchup, roasted garlic aioli

## CRISPY CAULIFLOWER BITES \$13

fresno peppers, cilantro, chipotle aioli

## NASHVILLE FRIED CHICKEN SLIDERS \$16

with house pickles, cabbage slaw

## 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



ask about our chefs  
salad of the week  
\$15



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

Culinary Arts