

DINNER

Tuesday-Friday | 4-10pm

Chef Nicki's

CHEESE BOARD

Mt. Tam, Espresso Bellavtiano, Parmigiano-Reggiano, marcona almonds, house jam, honey comb, sourdough crisps

WINE PAIRING

Antica

Napa Valley 20/80

Cabernet

Austin Hope, Paso Robles 20/105

BUBBLES

Moët Mini

Imperial 24



served with house pickles, marinated olives, assorted nuts, sourdough crisps

CHARCUTERIE

Three Selections 14 | Six Selections 26 | Nine Selections 34

MEATS

Prosciutto, Canada
aged 9 months

Soppresata, Canada
black peppercorn, celery

Genoa Salami, USA
sweet, uncured

Mole Salami, USA
dried, dark chocolate, ghost pepper

Duck Prosciutto, USA
star anise, all spice, orange peel

Pepperoni, USA
spiced, uncured

CHEESE

Mt Tam, Cowgirl Creamery
triple cream

Thomasville Tomme, Sweet Grass Dairy
semi firm

Asher Bleu, Sweet Grass Dairy
natural rind

Espresso Bellavtiano, Sartori
espresso rind,
cheddar & parmesan blend

Humbolt Fog, Cypress Grove
soft ripened goat cheese

Manchego, Queso Coqueya
buttery and firm

STARTERS

Blue Crab Cakes 15
house remoulade

Thai Chili Pork Belly 10
fresh asian slaw

Bourbon BBQ Meatballs 10
blend of beef & pork,
jim beam barbeque sauce

Crab Dip 16
blue crab, old bay, sharp cheddar,
blue corn tortilla chips

Ahi Tuna 14
teriyaki, spicy mayo,
sesame seeds

General Tso's Wings 12
sesame seeds, green onion

Goat Cheese Dip 15
heirloom tomatoes, balsamic,
rainbow microgreens, toasted pita

Fingerling Fries 10
parmesan, parsley,
truffle aioli

House Guacamole 10
blue corn tortilla chips

House Rolls & Jam 7
brioche, sweet potato,
pepper jam & honey butter

TACO TRIO

Cajun Shrimp 13
queso crumbles, red cabbage,
mango & harissa aioli, micro cilantro

Seasoned Beef 12
queso crumbles, cilantro lime
crema, house spicy salsa,
micro cilantro

Miso Mushroom 13
cucumber, gochujang aioli,
breakfast radish, sambal
vinaigrette, micro cilantro

FLATBREAD

Quattro Formaggi 14
mozzarella, provolone, asiago,
parmesan, basil pesto

Classic Pepperoni 16
san marzano tomatoes,
mozzarella, provolone,
uncured pepperoni

Garden Truffle 16
brie, roasted mushrooms,
caramelized onions, arugula,
mozzarella, white truffle

Spicy Italian 17
san marzano tomatoes,
crushed red pepper, mozzarella,
provolone, soppressata, genoa
salami, banana peppers

HOUSE SPECIALTIES

Sole en Papillote
heirloom tomatoes, olive, lemon,
crispy brussels sprouts

Almond Crusted Chicken
marcona almonds, jus,
heirloom caprese salad

Berkshire Pork Tenderloin
creamy pesto, micro basil,
fingerling fries

Lamb & Grits
eight hour braised lamb shank,
harissa, micro cilantro,
white cheddar grits

Lobster Mac-n-Cheese
cavatappi, aged cheddar,
parmesan, asiago

SIDES 7

Crispy Brussels Sprouts

Fingerling Fries

White Cheddar Grits

Roasted Mushrooms

Macaroni & Cheese

Market Salad

Caesar Salad

Heirloom Caprese Salad

menu subject to change | single check only & 20% service charge added on parties of 6 or more

*May be served raw or undercooked. Consuming raw or undercooked eggs, meat or fish may increase your risk to food borne illness.