

SNACKS \$4 each

jar of pickles
marinated olives
falafel tahini sauce & pickled red onions
deviled eggs smoked paprika & parsley
crispy hominy chile & lime
thick cut potato chips pan fried onion dip
homemade organic ricotta crostini apricot-thyme jam
polenta fries spicy ketchup
chile chicken wings creamy cucumbers
fried gnudi lemon crème fraîche & parmigiano
chicken liver crostini caramelized onions
slow roasted pork sliders pickled onions & parsley sauce
greek farro salad feta, olives, basil
tomato-bread soup fontina toast
fennel, orange & frisée salad green olives & shaved parmigiano
smoked fish dip crackers & celery salad
country pâté dijon mustard, cornichon, grilled sourdough



CHARCUTERIE & CHEESE

choose 1 for \$4, or mix or match 2 for \$7 or 3 for \$11

speck americano cured ham, la quercia, IA landaff cow s milk, jasper hill farm, VT
borsellino pork sausage, la quercia, IA midnight moon goat s milk, cypress grove, CA
lomo americano cured pork loin, la quercia, IA point reyes original blue cow s milk, point reyes farmstead, CA

THE PUB BOARD \$19

all cured meats & artisanal cheeses
served with bread, pickles & accompaniments

SWEETS \$4 each

peanut butter pie-in-a-jar
banana toffee panini
panna cotta marinated berries
s more brownies