

MEZZE MENU

FRENCH

French brie, Greenhill honey, grapes, radishes, truffle butter, fig spread, cornichons, & apples. \$26

ITALIAN

Burrata, roasted red tomatoes, salami, oranges, kalamata olive spread, capicollo, pepperoncini, caper berries, hazelnuts, olive oil, & balsamic. \$34

SPANISH

AGED MANCHEGO, SERRANO HAM, CHORIZO, OLIVES, MARCONA ALMONDS, DRIED APRICOTS, TEAR DROP PEPPERS, & GRAPES. \$32

CHEESE FEATURE

One of our favorite Triple Cream Bries from Cowgirl Creamery's "Mt. Tam" has luscious notes of salted butter, Cream, fresh pasture, & white mushrooms. Served with Blackberries, strawberries, and honeycomb. \$28

FRESH BAGUETTE

Your choice of one house made accompaniment: Truffle Butter / Garlic & Herb EVOO / Pimento Cheese \$12

STURIA BLACK CAVIAR

Served with crème fraîche, caper berries, chives, and Route 11 Lightly Salted potato chips. \$65

> Additional Baguette or Crackers \$5 All plates serve 2-4 guests Gluten-free options available upon reouest