

LUNCHEE

SNACKS

WARM OLIVES sweetie drop peppers, citrus, rosemary, smoked paprika 6.
HUMMUS & FLATBREAD pistachio, lemon oil, cucumber, kalamatas 9.
PICKLES seasonal vegetable assortment 6.
BURRATA moroccan chermoula, toasted pistachio, smoked sea salt, flatbread 10.
SEASONAL SOUP ask server for details 6./10.

SALADS

KALE & QUINOA radish, apple, feta, crouton, shishito vinaigrette 12.
LITTLE GEMS cucs, cherry toms, bacon, pt reyes blue, buttermilk dressing 12.
CAESAR romaine, chicories, crouton crumble, parm, caesar dressing 11.
add to any salad... bacon 2. chicken 3. spanish white anchovy 3.

SHARE

BEEF TARTARE pickled shallot, caper, mustard, cured yolk, chermoula 14.
CHARCUTERIE BOARD house made & curated meat, accompaniments 10./16.
CHEESE BOARD assorted, fresh fruit, honeycomb, jam 10./16.

PIZZAS

MARGHERITA tomato sauce, mozz, parm, basil 13.
PORK & PADRON pork belly, bacon, guanciale, pickled peppers, mozz, honey 15.
SAUSAGE & KALE goat cheese, mozz, lemon zest, parm, chili oil 14.
MUSHROOM onion, mozz, thyme, gruyere, truffle oil 16.
BACON & EGGS pancetta, mozz, chili flake, arugula 14.
MEATBALL PIE tomato sauce, ricotta, mozz, parm, parsley 14.
add to any pizza... burrata 3. arugula 1. prosciutto 3. egg 2. pancetta 2.