

Artisan Cheese Board

Cypress Grove Purple Haze Goat Cheese, Point Reyes Toma, Point Reyes Bay Bleu, served with seasonal fruit, jam, olive tapenade

\$18 (Serves 2-3) **\$35** (Serves 4-6)

Additional Items to Add:

- Sopresatta4/8
- Dry Cured Spanish Chorizo4/8
- Winery Cured Olives3/6
- Sea Salt and Rosemary Almonds.....3/6
- Honey Comb3/6

SMALL PLATES

- Winery Cured Olives 6
- Sea Salt and Rosemary
Roasted Almonds 6
- Brussels 13
Cider gastrique, Italian bacon, goat cheese

FOR THE TABLE

Polenta Fries

Topped with parmesan and basil, served with balsamic ketchup and gorgonzola sauce

\$10 (7 pieces) **\$25** (18 pieces)

Fried Ravioli

Filled with spinach and cheese, dusted in parmesan and served with spicy marinara

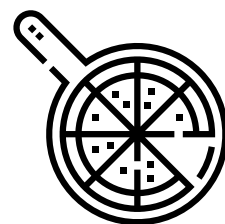
\$10 (10 pieces) **\$25** (25 pieces)

Farmer's Market Salad

Mixed lettuces with roasted chicken, corn, grape tomatoes, avocado, slivered almonds, dates, goat cheese and corn bread croutons tossed with a tarragon dressing.

\$14 (Serves 2-3) **\$28** (Serves 4-6)

WOOD FIRED PIZZA



- Margherita**.....14.95
Fresh Mozzarella, San Marzano Tomatoes and basil
- Bartlett & Blue**..... 16.95
Local Bartlett pears, caramelized onions, spinach, Point Reyes Blue, garlic and Sciabica & Sons Olive Oil
- Classico**.....15.95
Molinari Pepparoni, fresh mozzarella, Stanislaus tomatoes
- Sloughhouse**15.95
Sloughhouse Farms organic mushrooms, fresh mozzarella, parmesan, rosemary, garlic and Sciabica & Sons Olive Oil
- Tre Carne**..... 16.95
Prosciutto, Hot Coppa, Sopresatta, fresh mozzarella, spicy tomato sauce, Oregano and parmesan