



Cheese + Charcuterie Plates (Selections on reverse side of Menu)

Cheese Plate Your choice of 3 cheeses with an assortment of handmade bread, fresh fruit + quince.	15
Charcuterie Plate Your choice of 3 meats with an assortment of handmade bread, olives, cornichons + whole grain mustard.	15
Mixed Cheese + Charcuterie Plate Your choice of 5 mixed cheeses or meats with fresh bread and accompaniments.	24
Additional Charcuterie or Cheese Selections	5

Small Plates

\$3 Extras	White Truffle Honey Roasted Garlic Spanish Marcona Almonds	\$1.5 Extras	Bread of your choice Mixed Olives Artisan Fruit Spread (daily selection)
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Nuts + Olives Italian Castelvetro + Greek Kalamata olives, roasted Spanish Marcona almonds + premium hickory-smoked VA peanuts.	6.5
Piquillos con Atún Roasted Spanish Piquillo peppers stuffed with Bonito del Norte Tuna in a light tomato sauce with fresh baguette.	9
Benfumat Boquerones, Spain Delicate, marinated hand-filleted white anchovies from Spain's Bay of Biscay, served on toasted baquette.	7
Creamy Buffalo Mozzarella + Roasted Piquillo Pepper Mozzarella di Bufala from Campagna, Italy served over ciabatta, accented with roasted Spanish Piquillo peppers, fresh basil puree and black sea salt.	9
Artichoke with Pecorino, Fresh Mint + Basil Crisp baguette topped with artichoke puree, sliced artichoke hearts, Italian pecorino cheese, fresh mint, and basil.	9
Organic Heirloom Tomato + Serrano Ham Toasted ciabatta bread brushed with fresh heirloom tomato puree, topped with Redondo Iglesias Jamón Serrano.	9
Goat Cheese with Onion Confit and Salametto Cherry Glen goat cheese from Maryland with savory onion jam and shaved Fra Mani salametto on crisp baguette.	9
Melted Italian Fontina Cheese and Mortadella Crostini Melted Fontina cheese and Fra Mani mortadella from Berkley, CA on toasted ciabatta.	9

Large Plates

GRAPE + BEAN Salad Fresh mixed greens tossed with crushed Marcona almonds, cucumbers and citrus dressing, with shaved Pecorino cheese and tender Spanish boquerones.	11.5
Winter Chopped Salad Radicchio, romaine, and red watercress with toasted walnuts, dried figs, and Point Reyes blue cheese dressing. Served with crispy baguette crostini.	10
Spanish Bocadillo (our take on the classic tuna melt) Incredible Spanish Bonito del Norte tuna lightly seasoned with fresh celery and smoked paprika on a toasted sourdough roll, topped with melted baby Swiss cheese. Served with a crisp half-sour pickle.	12
American Artisan Flatbread (A la Roses Café, San Francisco) Crisp flatbread with creamy traditional Crescenza-Stracchino cheese from Lombardy, Italy. Topped with Shaved Prosciutto + Fresh Thyme Topped with Fire-Roasted Spanish Red Peppers, Kalamata Olives + Fresh Basil <i>Add White Truffle Oil</i>	9 sm/17 lg 8.5 sm/16 lg + 1.5 sm/3 lg
Smoked Chicken + Pecan Salad on Ciabatta Chopped smoked chicken breast with crushed pecans, dried apricots, and crispy serrano ham, served on a toasted ciabatta roll with sliced heirloom tomatoes, fresh greens and a side of kettle chips.	11
Rosemary Ham + Gruyere Sliced Italian 'Prosciutto Cotto' -- rosemary ham + melted aged gruyere cheese on fresh potato rosemary bread with whole grain mustard, toasted + served with thick cut potato chips.	11
Truffled Egg Toast (A la Ino Wine Bar, NYC) Brioche toast with all-natural locally grown heirloom Cleckner Farm eggs, melted cave aged gruyere, white truffle oil drizzle + side of greens - delicious day or night.	13

