

# Lunch



## Cheese + Charcuterie Plates

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

## Small Plates

<b>\$3 Extras</b>	White Truffle Honey Roasted Garlic Spanish Marcona Almonds	<b>\$1.5 Extras</b>	Bread of your choice Mixed Olives Artisan Fruit Spread (daily selection)
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<b>Piquillos con Atún</b> Roasted Spanish Piquillo peppers stuffed with Bonito del Norte Tuna in a light tomato sauce with fresh baguette.	9
<b>Artichoke with Pecorino, Fresh Mint + Basil</b> Crisp baguette topped with artichoke puree, sliced artichoke hearts, Italian pecorino cheese, fresh mint, and basil.	9
<b>Organic Heirloom Tomato + Serrano Ham</b> Toasted ciabatta bread brushed with fresh heirloom tomato puree, topped with Redondo Iglesias Jamón Serrano.	9
<b>Melted Italian Fontina Cheese and Mortadella Crostini</b> Melted Fontina cheese and Fra' Mani mortadella from Berkley, CA on toasted ciabatta.	9

## Large Plates

<b>GRAPE + BEAN Salad</b> Fresh mixed greens tossed with crushed Marcona almonds, cucumbers and citrus dressing, with shaved Pecorino cheese and tender Spanish boquerones.	11.5
<b>Winter Chopped Salad</b> Radicchio, romaine, and red watercress with toasted walnuts, dried figs, and Point Reyes blue cheese dressing. Served with crispy baguette crostini.	10
<b>Spanish Bocadillo (our take on the classic tuna melt)</b> 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
<b>Mozzarella + Roasted Piquillo Pepper</b> Authentic creamy Mozzarella di Bufala from Campagna Italy served on ciabatta with fresh basil pesto, and roasted Spanish Piquillo peppers. <i>Topped with Shaved Prosciutto</i>	10 +3
<b>Smoked Salmon + Cucumber*</b> Exceptional smoked salmon served open-faced on hand made multigrain bread, brushed with fresh heirloom tomato puree topped and sliced cucumbers.	11
<b>Smoked Chicken Salad on Ciabatta</b> Chopped smoked chicken breast with crushed pecans, dried apricots, and crispy serrano ham, served on a toasted ciabatta roll with sliced tomatoes, fresh greens and a side of kettle chips.	11
<b>Rosemary Ham + Gruyere</b> 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
<b>Turkey + Aged Provolone on Homemade Rye</b> Sliced roasted turkey (all natural) on dark rye bread with 12-month aged Auricchio provolone cheese, sliced tomatoes, crispy Serrano threads, seasonal greens and herbed mayo. Served with fresh fruit.	10.5

\*Consuming raw or undercooked meat, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness



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