

## CHARCUTERIE & CHEESE

served with seasonal condiments | serves 2

**CHEESE BOARD 9** 

**CHARCUTERIE BOARD 12**

**CHEESE & CHARCUTERIE BOARD 14**

## JARS

all jars served with toasted ciabatta

**BURRATA CAPRESE \$10** 

**BABAGANOUSH \$8** 

**DUCK \$12**

## SALADS

**WATERCRESS & AVOCADO \$8** 

## SMALL BITES

**CRAB SPINACH ARTICHOKE DIP \$12** 

**HONEY PEACH GLAZED PORK BELLY \$11** 

**ROASTED DUCK CONFIT WINGS \$12** 

## ON THE SIDE

**BUTTERNUT SQUASH \$7**  

**ISRAEL COUSCOUS \$6** 

**HAPPY COW MASHED POTATOES \$7**  



## HOUSE WELLS \$7

## WINES \$9 GLASS | \$30 BOTTLE

### SPARKLING

**Corte Alla Flora** Glera Prescco Veneto, Italy

### WHITE

**Borgo Conventi** Pinot Grigio Collio Friulano Italy

**Feudi San Gregorio** Falanghina Italy

### ROSE

**Quinta da Calçada** Vinhao Vaho Verde, Portugal

### REDS

**Querceto** Sangiovesse Chianti Classico Riserva Tuscany, Italy

**Caballero** Malbec Mendoza, Argentina

**Niner Red 9 Blend** Cabernet Blend Paso Robles, CA

## DRAFT BEERS \$6

**Stone Brewing Co. Delicious IPA**

8% ABV / San Diego, CA

**Golden State Brewery Mighty Dry Cider**

6.9% ABV / Sebastopol, CA

**North Coast Brewing Co. Scrimshaw Pilsner**

4.4% ABV / Fort Bragg, CA

**AleSmith Brewing Co. .394 Pale Ale**

6% ABV / San Diego, CA

**Ommegang Rosetta Tart Cherry Ale**

5.6% ABV / Copperston, NY

**Duvel Belgian Golden Ale**

8.5% ABV / Belgium

**Boochcraft Kombucha**

Ask Server for Flavor of the Day

7% ABV / San Diego, CA