

FOOD MENU Curated by Chef Archer

True Loaf Baguette with EVOO and Vincotto	\$4.00
Mixed Marinated Olives	\$8.00
Sweet and Spicy Nuts	\$8.00
Spanish White Anchovies, Basil, Roasted Tomatoes and Smoked Pepper Pesto	\$12.00
White Bean Dip	\$8.00
Truffled Artichoke and Goat Cheese Dip	\$10.00
Lemon Thyme and Truffle Popcorn	\$8.00
Salted Caramel Popcorn	\$8.00
Morocco Inspired Bacon Wrapped Dates with Preserved Lemon Aioli	\$9.00
Foie Gras with Cherries and Brioche	\$14.00

Artisanal Cheeses

Cheese for Two	\$25.00
Cheese for Three	\$37.00
Cheese for Four	\$50.00

Charcuterie Selection

Charcuterie for Two	\$25.00
Charcuterie for Three	\$37.00
Charcuterie for Four	\$50.00

Dessert

Flourless Chocolate Brownie with Home Spun Vanilla Ice Cream and Raspberry Sauce	\$10.00
Lemon Pine Nut Tart, Blueberries, White Chocolate	\$10.00
Daily Creme Brûlée w/Biscotti	\$10.00

CHEF'S DAY OFF

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White Bean Dip	\$8.00
Truffled Artichoke and Goat Cheese Dip	\$10.00
Morocco Inspired Bacon Wrapped Dates with Preserved Lemon Aioli	\$9.00