

### HORS D'OEUVRES

# HUMMUS

cucumber, toast points, sriracha \$8

## **DEVILED EGGS**

green onion, bacon

\$5

# PETITE GRILLED CHEESE

blue, aged and sharp cheddar cheeses, chilled tomato soup

\$10

MEAT + CHEESE BOARD

a la carte

#### **ENTREES**

# SPICY BALBOA

prosciutto, genoa salami, soppressata, capicola, sharp provolone, arugula, tomato, hot pepper spread \$12

### MUFFALETTA

dry salami, mortadella, ham, sharp provolone, olive tapenade, arugula, red onion, dijon S12

## BISTRO BURGER

aged white cheddar, onion jam, arugula, garlic aioli

\$11

# 8-HOUR BRAISED SHORT RIB SANDWICH

sharp cheddar, caramelized onions, horseradish crème fraîche S12

### **CAPRESE**

fresh mozzarella, basil, arugula, roasted peppers, sun dried tomato puree \$8 add chicken \$4

### FRENCH DIP

roast beef, provolone, caramelized onions, au jus \$10

### CAESAR SALAD

romaine, shaved parmesan, soft boiled egg, croutons, anchovies

59

add chicken \$4

### **ACCOMPANIMENTS**

### CHARCUTERIE

## MEAT

SOPPRESSATA RUSTICA \$5 cured pork, red pepper flakes CALIFORNIA

CHORIZO BLANCO \$4 mild cured pork sausage, garlic CALIFORNIA

COTTO \$4 cooked salami, fennel, rosemary, chili flake PORTLAND

PROSCIUTTO DI PARMA \$5 mild dry-cured ham, salt ITALY

BRESAOLA BUSSETTO \$5 air-dried beef prosciutto, black pepper NEW YORK

### CHEESE

NOORD HOLLANDER \$4 tangy, butterscotch, caramel COW - FIRM - NETHERLANDS

GARROTXA \$5 woodsy, herbaceous, nutty GOAT - SEMI FIRM - SPAIN

BENT RIVER \$5 rich, earthy, sweet cream COW - SOFT - MINNESOTA

BAY BLUE \$5 mellow, salted-caramel, buttery COW - SEMI FIRM - CALIFORNIA

BIJOU \$7 clean, sweet, floral GOAT - SOFT - VERMONT

MAHON RESERVA \$4 black pepper, smoky, bold COW - FIRM - SPAIN

MONTE ENEBRO S6 velvety, citrus, ash GOAT - SEMI SOFT - SPAIN

TOMME BRULEE \$5
toasty, brown butter, roasted almonds
SHEEP - FIRM - FRANCE