



## **Merendé**

*Presented by  
Executive Chef Haydn Shaak*

### **Cheese + Charcuterie Plate 30**

*Chef's Selection of Cheeses, Cured Meats, Accompaniments, Olive Oil Crackers*

### **Buttermilk Ricotta Dip 16**

*Wildflower Honey, Truffle Oil, Smoked Sea Salt, Grilled Focaccia*

### **House Made Focaccia Bread 5**

*E.V.O.O., House Spice Blend*

### **Peach + Carolina Burrata Salad 16**

*Candied Bacon, Pickled Onion, Mission Figs, Pistachios*

### **Prosciutto + Melon 16**

*Watermelon Rind, Hazelnuts, Vincotto, Lemon Olive Oil*

### **100% Grass Fed Burger 21**

*Chef's Daily Creation. Served with Hand-Cut Fries\**