



## **Merendé**

*Presented by  
Executive Chef Haydn Shaak  
Executive Sous Chef Khaleb Cannon*

### **Cheese + Charcuterie Plate**

*Chef's Selection of Cheeses, Cured Meats, Accompaniments 30*

### **Buttermilk Ricotta Dip**

*Wildflower Honey, Truffle Oil, Smoked Sea Salt, Grilled Bread 16*

### **Artisan Bread**

*E.V.O.O., House Spice Blend 6*

### **Blueberry + Radish Salad**

*Pickled Onion, Marcona Almond, Blue Cheese, Berry Vinaigrette 15*

### **Strawberry + Beet Salad**

*Dried Figs, Fennel, Goat Cheese, Pistachio Vinaigrette 15*

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

*Pancetta, Provolone Cheese, Onion Conserva, Calabrian Chili Mayo\* 21*

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