



Merendé

Presented by
Executive Chef Haydn Shaak
Executive Sous Chef Chris Mydosh

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

Burrata + Ciabatta

Heirloom Tomatoes, Mixed Olives, Crunchy Garlic, Lemon E.V.O.O. 18

White Bean Dip

Giardiniera, Lemon E.V.O.O., Chives, Picos de Pan 13

Fall Apple Salad

Pickled Onion, Dried Figs, Hazelnuts, Goat Cheese, Cider Vinaigrette 15

Fregola Panzanella

Cannellini Beans, Watermelon Radish, Shaved Carrots, Golden Beets 16

100% Grass Fed Burger*

Smoked Bacon, Provolone Cheese, Onion Conserva, Calabrian Chili Mayo 21

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



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