



## **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*

### **Baked Olives + Feta**

*Sweet Peppers, Sun-Dried Tomatoes, Garlic Chips, Italian Bread 14*

### **Mozzarella Fritto**

*Ciabatta, Basil, Black Garlic Balsamic, Arrabiata Sauce 15*

### **Caesar Salad**

*Anchovies, Cherry Tomatoes, Grana Padano,  
Ciabatta Croutons, Truffle Dressing 15*

### **Grapefruit + Beet Salad**

*Pickled Onion, Dried Figs, Hazelnuts, Goat Cheese, Citrus Vinaigrette 15*

### **Domestic Salad**

*Blue Cheese, Dried Plums, Sunchoke Chips, Pistachios, Roasted Winter Squash 15*

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

*Smoked Bacon, Provolone Cheese, Calabrian Chili Mayo 21*

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