



## **Merendé**

*Presented by  
Executive Chef Haydn Shaak  
Sous Chefs Josh Hamrick and Perrin Gardner*

### **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*

### **Caesar Salad**

*Cherry Tomatoes, Grana Padano, Ciabatta Croutons, Garlic Chips, Truffle Dressing 15*

### **Blackberry + Beet Salad**

*Pickled Onion, Candied Apricots, Walnuts, Goat Cheese, Citrus Vinaigrette 15*

### **Field Pea Panzanella**

*Feta Cheese, Roasted Corn, Summer Tomatoes, Cucumbers, Shaved Radish 15*

### **Prosciutto + Figs 18**

*Shaved Padano, Aleppo, Pepper Conserva, Vincotto*

### **Burrata + Olives**

*Wild Arugula, Heirloom Tomatoes, Marcona Almonds,  
Lemon EVO, Benne Seed Crackers 19*

### **Stracciatella + Eggplant**

*Corn, Sweet Peppers, Capers, Crunchy Garlic 18*

### **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