



## **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**

*Heirloom Tomatoes, Shaved Padano, Ciabatta Croutons, Truffle Dressing 15*

### **Apple Salad**

*Pickled Onions, Candied Figs, Hazelnuts, Goat Cheese, Cider Vinaigrette 15*

### **Brussels Fritto**

*Country Ham, Pistachios, Feta, Calabrian Chili Honey 16*

### **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