



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, Padano, Ciabatta Croutons, Radish, Truffle Dressing 15

Apple Salad

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

Brussels Fritto

Pancetta, Toasted Almonds, 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