



Merendé

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

Cheese + Salami 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

Grape Tomatoes, Shaved Padano, Garlic Croutons, Truffle Dressing 15

Apple Salad

Pickled Onions, Toasted Pecans, Dried Cherries, Goat Cheese, Cider Vinaigrette 15

Olives + Feta 14

Pancetta, Cured Tomato, Ciabatta, Lemon E.V.O.O.

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