



## **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*

### **Grilled Octopus**

*Cured Chorizo, Fingerling Potatoes, Pickled Peppers, Shaved Radish 6*

### **Gem Romaine**

*Heirloom Tomatoes, Mixed Olives, Feta Cheese, Ciabatta Croutons, Caesar Dressing 15*

### **Radicchio Salad**

*Navel Oranges, Beetroots, Pickled Onions, Spiced Pecans, Honey Mustard Dressing 15*

### **Strawberry + Fennel Salad**

*Shaved Radish, Slivered Almonds, Goat Cheese, Fig Balsamico 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