



## **Merendé**

*Presented by  
Executive Chef Haydn Shaak  
Sous Chef Josh Hamrick*

### **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*

### **Polenta Fritto**

*Sweet Corn, Caramelized Fennel, Crispy Garlic, Pecorino 17*

### **Artisan Bread**

*E.V.O.O., House Spice Blend 6*

### **Grilled Octopus**

*Cured Chorizo, Legumes, Pickled Peppers, Shaved Radish 26*

### **Gem Romaine**

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

### **Watermelon + Feta**

*Heirloom Radish, Pickled Onion, Cucumber, Golden Tomatoes 15*

### **Strawberry + Beets**

*Shaved Fennel, Dried Apricots, 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