



Merendé

Presented by
Executive Chef Haydn Shaak
Sous Chef Josh Hamrick

Served Monday - Friday from 11am to 5pm

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

Macaroni Fritto

Guanciale, Calabrian Chili, Grana Padano, San Marzo Sugo 16

Artisan Bread

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

Octopus

Cured Chorizo, Legumes, Roasted Corn, Sweet Potato 26

Pork Belly

Heirloom Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce 21

Gem Romaine

Heirloom Tomatoes, Mixed Olives, Grana Padano, Croutons, Caesar Dressing 15

Apple + Almond Salad

Feta Cheese, Beetroot, Pickled Onions, Apricot Balsamico 15

Autumn Squash Salad 15

Shaved Radish, Sour Cherries, Toasted Pumpkin Seed, Goat Cheese

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