



## Merendé

*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**

### **Artisan Bread**

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

### **Gem Romaine**

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

### **Apple + Feta Salad**

*Shaved Radish, Dried Apricots, Pickled Onions, Pistachios* **15**

### **Grilled Octopus**

*Pancetta, Winter Squash, Fingerling Potatoes, Salmoriglio* **26**

### **Pork Belly**

*Sweet Potatoes, Bell Peppers, Fennel, Persimmon Agrodolce* **21**

### **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