



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