



## Merendé

*Executive Chef Haydn Shaak*

Served Monday - Friday from 11am to 5pm, Saturday-Sunday 2pm-5pm

### **Cheese + Salami Plate**

*Chef's Selection of Cheeses, Cured Meats, Accompaniments 30*

### **Oysters Fritto**

*Semolina Breaded, Guanciale, Pickled Peppers, Calabrian Chili Sauce 19*

### **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 Salad**

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

### **Apple + Prosciutto**

*Ricotta, Dried Figs, Watermelon Radish, Crackers, Vincotto 18*

### **Strawberry + Beet Salad**

*Grapefruits, Shaved Radish, Dried Apricots, Goat Cheese, Hazelnuts 15*

### **100% Grass Fed Burger\***

*Double Smash Patties, Smoked Bacon, Provolone Cheese, Calabrian Chili Mayo 21*

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness