



Merendé

Executive Chef Haydn Shaak

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

Artisan Bread

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

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

Grilled Octopus

Pancetta, Legumes, Sweet Peppers, Calabrian Chili, Romesco 22

Gem Romaine Salad

Heirloom Tomatoes, Mixed Olives, Grana Padano, Croutons, Caesar Dressing 16

Blackberry + Beet Salad

Shaved Radish, Hazelnuts, Apricots, Feta Cheese, Citrus Emulsion 16

Peaches + Bitter Greens

Tart Cherries, Pickled Onions, Almonds, Goat Cheese, Honey Balsamic Vinaigrette 16

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