

**MOZZARELLA MONDAY**

Made fresh, hand-s-t-r-e-t-c-h-e-d

at your table /Only on Mondays / 22

 **SMALL**

**CHAI SPICE POPCORN** / Honey Butter / 9

**HOUSE-MARINATED ITALIAN OLIVES** / 10

**MUSTARD MISO PICKLES** / Seasonal Vegetables / Egg / 10

**STUFFED PEPPADEW PEPPERS** / House-Made Mozzarella / Speck / 15

**CHISTORRAS IN A BLANKET** / Crema / Pickled Radish / 15

**MEDIUM**

**CHARCUTERIE BOARD** / Selection of Three Meats / Cornichon / Dijon / Seasonal Chutney / 21

**SPICY KALE SALAD** / Frizzled Shiitake / Spicy Tahini Vinaigrette / Sesame / 18

**ENDIVE SALAD** / Danish Blue / Pear / Macadamia Nuts / Apple Cider Vinaigrette / 18

**ROASTED BRUSSEL SPROUTS CACCHUATES** / Sriracha Beurre Blanc / Peanuts / 18

**BURRATA** / Japanese Eggplant / Roasted Tomato / Borettane Onion / Rose Harissa / Garlic Crunch / 19

**LARGE**

**MAC AND CHEESE** / Emmenthaler / Comté / Chèvre / Lardons / Caramelized Onions / 24

**PIG’S ASS SANDWICH**™/ Emmenthaler / Cheddar / House-Made B&B Pickles / Chipotle Aioli / 24

**PINSA ROMANA** / Crescenza / Semi-dried Tomato / Basil / Speck / 20

**ROASTED PEPPER** / Vlad’s Magic Rice / Squash / Feta / Garlic Crunch / Tarragon / Chive / 22
**GRILLED CHEESE** / Havarti / Cheddar / Asian Pear / Caramelized Onion / Sourdough / 20 Add Black Forest Ham / 4

**BAHN MI** / Lemongrass Chicken / Mushroom Pâté / Carrot / Daikon / Cucumber / Cilantro / Pickled Red Onion / Baguette / Sriracha Aioli / 24

**SWEET**

**CHOCOLATE CAKE** /Heavy Cream Soak / 14

**CARAMEL APPLE CHEESECAKE** / Shortbread / Apple / Streusel / Caramel / 14

**BRULÉED PUDDIN’** / Brown Butter / Vanilla / Cinnamon / 14

**MATCHA TIRAMISU** / Japanese Matcha / Zabaglione/ 14

**TRUFFLES** / Chocolate / Goat Cheese / Hazelnuts / Five for 12

***~ Executive Chef Jennifer Scher***

\* As part of our commitment to environmental sustainability, we preserve water as much as possible.

We are happy to bring you water on request.