



Charcuterie 8 ea

Our charcuterie selection is handcrafted locally in Sonoma, California at Journeyman Meat Company and proudly served with house pickled veggies, dijon whole grain mustard, & Sourdough Baguette from Acme Bread Company

Fattoria | Sicilian-style salame with paprika, orange peel, & chiles

Parmesan and Porcini | Italian dry salame with Parmesan cheese & porcini mushrooms

Serrano Jamón | Spain

Prosciutto San Giacomo | Aged 18 months, Italy

Cheese 9 ea

Served with house made black currant jam, Macrona Almonds, & Sourdough baguette from Acme Bread Company.

Garroxta | goat | semi-firm | Catalonia, Spain

Kunik | goat with cow cream | soft | Nettle Meadow | Thurman, New York

Sottocenere | cow | semi-soft | truffle | Veneto, Italy

Idiazabal | sheep | firm | Spain

Castelvetro Olives | house marinated | citrus, crushed red peppers, thyme 8

Pickled Veggies | Cauliflower, carrots, green beans, fennel, radishes 8

Macrona Almonds | Fried & Salted 8

Pizza Pockets

Spicy "Pepperoni" | Journeyman's Fattoria salume, Provolone, Fontina, marinara sauce 16

Spinach & Pecorino | oven dried tomatoes, Fontina 17

Wild Mushrooms Flatbread | Sottocenere, thyme 16 Gluten Free +8

Wagyu Akaushi beef sliders | jalapeño-tomato compote, toma, arugula 20

Nutella Stuffed Chocolate Chip cookies 8