

## Bites

Warm bread + garlic dipping olive oil \$5

House-made red wine vinegar + sea salt chips \$4

Spiced candied mixed nuts \$5

Warmed citrus + rosemary olives \$6

Monthly Flatbread, ask your server for this month's option \$12

Pear + Blue Cheese + NM honey \$7

NM feta, lemon + rosemary spread \$6 (add smoked trout) + \$5

Smoked kielbasa, sauerkraut, house mustard \$10

Bresaola carpaccio, arugula, black truffle Pecorino + EVOO \$11

Pate trio, pickled fennel, house mustard \$16

Monthly Burrata, ask your server for this month's option \$10

Kale, beets, goat cheese, pepitas + balsamic vinaigrette \$9

Greens, apple, cheddar + mustard vinaigrette \$9

(add to either salad) + smoked trout \$5 + Duck prosciutto \$5

## Boards

Served with bread and cornichons

Cheese (with house chutney)

pick 3 \$14

pick 5 \$19

Charcuterie (with house mustard)

pick 3 \$16

pick 5 \$21

Build your own (with house chutney & mustard)

pick 4 \$19

pick 6 \$24

## Sweets,

See board for today's offerings