

# Culinary Offerings

BY EXECUTIVE CHEF STEVE SMEETS

## Starters

CHEESE & CHARCUTERIE PLATE - \$28 (HALF)/\$38 (FULL)

Artisan cheeses, gourmet meats, dried fruits, nuts, crackers, and olives

WARM DEMI BAGUETTE - \$10

Olea Farms arbequina extra virgin olive oil and aged balsamic

PARMESAN FRIES \$12

24 month aged parmesan, crispy rosemary, roasted garlic aioli

HEIRLOOM TOMATO BISQUE \$15

Brown butter croutons, creme fraiche, basil oil

BURRATA- \$20

Glazed delicata squash, fig balsamic, toasted pumpkin seeds, pomegranate, crostini

CARAMELIZED ONION DIP \$10

BBQ spiced house made potato chips

PEAR & APPLE SALAD \$16

Candied pecans, Gorgonzola, pear cider vinaigrette, brown butter croutons

MARINATED CASTELVETRANO OLIVES- \$10

Fennel pollen, citrus zest, thyme, Olea Farms olive oil, garlic

## Entrees

FRIED MARY'S CHICKEN \$26

Autumn vegetable gratin, mustard greens, thyme jus

MESSER BURGER \$26

Mishima ranch wagyu beef, truffle caciotta, Mighty cap mushrooms, red wine bacon jam, arugula, garlic aioli, served with house chips

GRILLED CHEESE AND TOMATO BISQUE \$24

Sharp cheddar, truffle caciotta, prosciutto, rustic levain, served with a cup of heirloom tomato bisque served with house side salad

LAMB RAGOUT \$28

Burrata ravioli, olive bruschetta, 24 month aged parmesan, basil

## Dessert

CHOCOLATE STICKY TOFFEE PUDDING \$12

Vanilla bean Icecream, chocolate toffee sauce