

CALCAREOUS

TASTING ROOM

LUNCH
MENU
10:30-4:30

CHEESE & CHARCUTERIE

Arrangement of artisanal cheeses, cured meats, nuts, dried fruits, crackers, & Castelvetrano olives

Half (serves 1-2 ppl) **\$17** | **Full** (Serves 3-4 ppl) **\$27**

FRUIT BOARD

Arrangement of seasonal fruits, dried fruits, pretzels, & sweet dips

Half (serves 1-2 ppl) **\$17** | **Full** (Serves 3-4 ppl) **\$27**

SURF & TURF DEVILED EGGS

Variety of locally sourced soft boiled duck eggs with "deviled" aioli, smoked salmon & capers, & bacon, cheddar, & chives **\$15**

PESTO CHICKEN PANINI

Chicken Breast, walnut-basil pesto, roasted red bell pepper, heirloom tomato, mozzarella, ciabatta, & house chips. **\$18**

ROASTED PORTOBELLO & CORN SALAD

Mixed Greens, roasted portobello mushroom, corn, avocado, heirloom tomatoes, shrimp, & lime-cilantro vinaigrette. **\$18**

BERRY FOOL

Black Currant Gastrique, Sierra Honey Farm Honey Whipped Cream, Fresh Berries, Honey Drizzle **\$10**

HOUSE CHIPS

\$6

