A LA CARTE

SNACK PLATE — $27
house crackers, olives, grana padano, prosciutto, stracciatella, mortadella, seasonal fruit and vegetables

SPINACH AND ARTICHOKE DIP — $18
focaccia crostini, havarti brûlée

TRIO DE MER — $26
butter poached shrimp, gremolata aioli, smoked trout spread,

HUMMUS & CRUDITE — $13
fresh seasonal crudite, dukkah, feta, olive oil

BREAD & BUTTER — $7
cacio e pepe butter, maldon butter

SEASONAL GREENS SALAD — $14
baby kale mix, radish, grana padano, fried capers, lemon garlic dressing

BAR SNACK TRIO — $12
pretzels, olives, nut mix

ROASTED TOMATO SOUP — $10
fromage blanc, preserved cherry tomatoes, basil oil

DESSERTS

OLIVE OIL CAKE — $14
basil whipped cream, lemon curd, edible flowers

BAY LEAF CREME BRULEE — $14
bay leaf custard, lemon sugar, seasonal fruit

LEMON TART — $14
lemon custard, vanilla bean meringue

HOUSE TIRAMISU — $14
chocolate shavings, raspberries

SEASONAL SUNDAE — $14
please ask your server for our daily selection

LIMONCELLO SORBET — $14
house lemon syrup, lemon oil

VEGAN TIRAMISU (VV, NUTS) — $14
strawberries, raspberries, berry coulis