

SUMMER MENU

served picnic style

MAINS

Fried Chicken, carrot-sunshine slaw and lemon wedge - 17

Picnic Roast Beef, garden cucumbers, anchovies, fresh horseradish - 19

Grilled Salmon, sweet peppers, olives, country ham - 20

SALADS & SIDES

Burrata, grilled stone fruit and fennel - 13

Heirloom Tomato Salad, chives, chia seeds, estate olive oil, seaweed vinegar - 13

Garlicky Mushrooms - 11

Pasta Pearls, splendid summer garden bounty, feta cheese - 10

Yellow Potatoes, dressed with mustardy vinaigrette, celery and tarragon - 9

Garden Green Salad, lemony avocado dressing, toasted sesame seeds - 8

Sourdough Focaccia leavened and baked daily, served with estate olive oil - 6

Marinated Olives - 6

SWEETS
(Mason Jar-Faits)

Lemon Blueberry Mascarpone - 5

Tiramisu made with Niner Barrel-aged coffee - 5

cheese & charcuterie
BOARD

*served with crostini, whole grain mustard,
shallot jam, cornichon & dried fig compote*

Big Sur

*bloomy rind, ashed, triple cream cow/goat
Stepladder Creamery, Cambria, CA*

Prairie Breeze

*aged cheddar style cow's milk
Milton Creamery, Iowa*

Smokey Blue

*mild blue cold-smoked over dried hazelnut shells
Rogue Creamery, Oregon*

Country Ham

*hickory smoked, cured pork leg aged 10-12 months,
Benton's, TN*

Finocchiona

*pork salami with fennel, black pepper & red wine
Alle Pia, Paso Robles*