



Salt & Board



CHARCUTERIE AND CHEESE BOARDS

*gluten-free bread available for crustini

24.0 SMALL CHARCUTERIE BOARD

two meats and two cheeses (chef's choice), bacon jam, fig jam, fruit mostarda, olives, house pickled veggies, mustard, crustini

34.0 LARGE CHARCUTERIE BOARD

three meats and three cheeses (chef's choice), bacon jam, fig jam, fruit mostarda, olives, house pickled veggies, mustard, marcona almonds, crustini

15.0 CHICKEN PÂTÉ

mousse of chicken pâté. served chilled with side of crustini, pickled veggies, pickled mustard seed, whole grain mustard, fruit mostarda

20.0 THREE CHEESE BOARD

three cheeses (chef's choice), fig jam, fruit mostarda, olives, house pickled veggies, mustard, crustini
- add bacon jam for 1.5

30.0 FIVE CHEESE BOARD

five cheeses (chef's choice), fig jam, fruit mostarda, olives, house pickled veggies, mustard, crustini
- add bacon jam for 1.5

5.0 SIDE of CHARCUTERIE

Choice of coppa, finocchiona, soppressata or pâté

OPEN FACED TOASTS

*gluten-free bread available +2

15.0 AVOCADO

sliced avocado, arugula, pickled red onion, sprouts, prosciutto, topped with everything bagel crumb

17.0 BURRATA

soft burrata cheese, bacon jam, finocchiona, arugula drizzled with olive oil with a touch of sea salt & cracked black pepper

15.0 CROQUE MADAME

traditional french pub sandwich served oped-faced, french madrange ham, shaved gruyère, sauce béchamel topped with a soft poached egg

15.0 MUSHROOM PÂTÉ **V**

purée of black garlic, roasted shiitake and cremini mushrooms, topped with olive oil, caramelized onion, roasted red pepper, arugula pesto & soft poached egg

15.0 CHEESE AND FIG

soft ripened brie & manchego cheese with our house-made fig jam & crispy Italian prosciutto

15.0 CHICKEN PÂTÉ

báhn mì style with a rich and creamy mousse of chicken pâté, topped with pickled veggies, fresno chili & cilantro aioli

PRESSED SANDWICHES

*gluten-free bread available +2

16.0 ITALIAN

thinly sliced prosciutto, soppressata and french madrange ham, swiss cheese, olive tapenade served with a side of olive oil & red wine vinegar

16.0 CUBAN

house-roasted spiced pork, french madrange ham, swiss cheese, house-made spicy mustard, topped with dill pickle

16.0 FRENCH PUB "CROQUE MONSIEUR"

french madrange ham with shaved gruyère cheese & sauce béchamel

15.0 ROASTED VEGETABLE **V**

sauteed mushroom, roasted red pepper, caramelized onion topped with an aged gouda & roasted garlic aioli

12.0 MELTY CHEESE **V**

house-made american-style gruyère and swiss cheese, sourdough
- add fig or bacon jam 2.5



SALADS

15.0 WEDGE

iceberg stack, pickled red onion, butter cream blue cheese, hard boiled egg, everything bagel crumbs, green goddess dressing, topped with crispy prosciutto

11.0 MIXED GREENS

spring mix greens, seasonal vegetables, tucumcari feta cheese, tossed with our sherry vinaigrette

15.0 ROOT VEGETABLE

roasted red & yellow beets, shaved fennel, arugula, roasted pumpkin seeds, pickled mustard seeds & chèvre topped with our horseradish vinaigrette



Non-Alcoholic Beverages - San Pellegrino Italian Sodas (Rotating Flavors) 3

Mexican Coke Bottle 3, Diet Coke 2, Topo Chico 3, Perrier 3, Hot Tea 4

20% gratuity added to parties of 6 or more