



## WOOD BOARDS

### Charcuterie

La Querica 'Prosciutto Americano', house made French Country Paté, Creminelli 'Finocchiona', Maria's urban farm egg, radishes, Maldon salt 17.-

### Gravlax

House cured salmon, crème fraîche, Meyer lemon preserve, capers, shallots, micro cilantro, crostini 14.-

### Cheeses

Ossau Iraty 'Basco Bernais', D'Argental 'Vache Rousse' Sant Gil d'Albio 'Garrotxa', spicy roasted nuts, Maria's Oakland honey 16.-

## SALADS

Market Greens: seasonal baby lettuces, avocado vinaigrette 10.-

Arugula Salad: roasted baby beets, goat cheese, shallots, pistachios 12.-

Chopped Chicken: baby romaine, snap peas, salami, feta 12.-

## FLATBREADS

Farmer's Market Vegetarian 11.-

Spicy Shrimp, Meyer lemons, Mozzarella, arugula 12.-

Pulled Pork Flatbread, caramelized onions, Granny Smith apples 12.-

## SMALL PLATES

Escargots, prosciutto-garlic butter 12.-

Grilled Atlantic Salmon, braised vegetables, olive tapenade 16.-

Albondigas: Mary's Ranch chicken meatballs, roasted tomato sauce 13.-

Grilled New York Angus Steak, Broccoli di Ciccio, roasted garlic 17.-

Roasted Fingerling potatoes, smoked paprika aioli 7.-

\*Käsespätzle: Bavarian egg noodles, Alpine cheese, dark roasted onions 11.-

*\*please allow about 20 minutes*

## SANDWICHES – served with a side of Market Greens

The Panino: trio of cheeses & prosciutto, local whole grain sourdough 12.-

The Daily: sandwich of the day on La Brea baby baguette 13.-

## BAR BITES – available after 3pm

Bowl of citrus marinated olives 4.-

Spicy-sweet roasted almonds 3.-

Bruschetta: La Brea toasted baguette slices, Toy Box tomatoes, basil 7.-

Boquerones: Spanish white anchovies, sliced egg, lemon aioli 7.-