

Daily Menu

Menu changes daily

We make everything from scratch from local and/or organic producers
We are Slow Food members—dedicated to good, clean, fair food

Nibbles & Bites

A bowl of fresh Castelveirano Olives \$5

Bacon Wrapped Dates \$8

Organic Dates wrapped in Niman Ranch Smoked Applewood Bacon

Warm Dates Stuffed w/Goat Cheese \$8

Organic Dates stuffed w/goat cheese & topped w/ a toasted pecan

The Best Hummus in Town! \$8 / Add veggies \$2

Drizzled with olive oil, served with pita

Cloud 9 Olive Oil Tasting \$8

Local — Grown & produced by our friend May Chevallier

A 2 oz bottle of Cloud 9 Olive Oil, choose either Italian or Spanish variety

Served with fresh baguette and grapes

Shared Plates

Harley Farms Goat Cheese Sampler (from Pescadero) \$20

Apricot & Pistachio, Monet with edible flowers & herbs, Plain

Artisan Cheese Plate \$16

- Mezzo Secco — Smooth, creamy texture (Cowgirl Creamery)
 - Brie — Creamy & melts in your mouth!
- Grana Padano — Hard cheese w/a sweet flavor (Cowgirl Creamery)

Charcuterie Plate \$16

Salami, Prosciutto, Truffle Mousse Paté

Served with spicy mustard, cornichons, caperberries, and sliced baguette

Mediterranean Plate \$16

A wonderful combination of our favorite cheeses and cured meats

Served with Castelveirano olives

Artisan Cheese, Charcuterie or Mediterranean Plates made to 1/2 order \$9

Gluten-free crackers, Gluten-free toasted bread, whole wheat bread & pita available on request

20% Gratuity will be added to all parties of 8 or more

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Hearty Fare

Soup & Salads

Our Daily Soup \$8

Health Nut House Salad \$10 / Add Grilled Chicken \$5

Featuring organic greens and seasonal offerings, tossed with a tangy vinaigrette

Spinach Mint Salad \$10 / Add Grilled Chicken \$5

Debra's family recipe! Topped with roasted pecans and feta cheese

Warm Plates

Daily Vegan Special \$12

Grilled Chicken w/Veggies \$16

Chef Andrew's grilled chicken breast served with a side of seasonal vegetables

Pulled Pork Sliders \$12

Chef Andrew's slow-cooked pork drenched in BBQ Sauce

Artisan Grilled Cheese \$10

*A nutty cheese melted over a bed of sautéed red onions and wild mushrooms
(Can be made with Udi's Gluten Free Bread on request)*

Choose your favorite Grilled Panini \$10

Veggie — grilled seasonal vegetables

Charcuterie — Salami, Prosciutto, Roasted Red Peppers

Sausage — choice of Bratwurst, Turkey Fennel or Italian

Chicken — grilled w/roasted seasonal vegetables & cheese

Go Low Carb! \$8

Simply your choice of grilled sausage, sliced and served with mustard

Half & Half \$12

Half order of soup, house salads, or sandwich (choose 2)

Sweets

Leo Leo's Homemade Gelato \$3 each scoop

Choice of Chocolate, Hazelnut, Coppa Mista, Honey Lavendar & Mango (dairy free)

A Little Blue & Brie \$10 / \$4 add Truffle Gateau chocolate

Cheese course drizzled with fig preserves

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