

# SMALL PLATES

**CHEDDAR BACON BURGER** ..... 15  
4 YEAR AGED WIDMER CHEDDAR, BACON JAM, TOASTED BRIOCHE,  
HOUSE-CUT FRIES

**GRILLED CHEESE.** ..... 12  
GRILLED SOURDOUGH, MAHON CHEESE, PRESERVED TOMATOES,  
ROAST GARLIC

**AHI POKE\*** ..... 15  
DICED HAWAIIAN TUNA, GINGER TAMARI SAUCE, SERVED OVER COCONUT  
STICKY RICE

**FLATBREAD** ..... 16  
GUANCIALE, BLACK MISSION FIGS, GOAT CHEESE, BALSAMIC AND BASIL ON  
HOUSE-MADE FLATBREAD

**TRUFFLED DEVEILED EGGS** ..... 10  
DICED CHORIZO AND CHIVE

**FROMAGE AU TROIS** ..... 16  
LOCAL ARTISAN CHEESES, POACHED FIG COMPOTE, FRESH FRUIT,  
TRUFFLE HONEY, LAVASH

**CHARCUTERIE PLATTER** ..... 15  
HOUSE MADE PORK PIE, CURED MEATS, CHICKEN LIVER PATE,  
VIOLET MUSTARD, CORNICHONS, LAVASH

**CHICKEN WINGS** ..... 15  
BEER BRAISED DRY RUB, BLUE CHEESE SAUCE

**CROSTINI** ..... 12  
RARE SEARED AGED TENDERLOIN, ROQUEFORT, SMOKED TOMATO  
MARMALADE

**HOMETOWN PUB GRUB.** ..... 13  
BEER BATTERED CHEESE CURDS, PIGS IN A BLANKET,  
BLACK MUSTARD AND SMOKED KETCHUP

**NUTS & BERRIES** ..... 9  
SPICED ALMONDS, CASHEWS, MACADAMIA NUTS,  
DRIED CRANBERRIES AND CHERRIES