



FOOD MENU

SNACKS

Marcona Almonds	\$8
Olives	\$6
Potato Chips	\$3
Trout Roe, Chips, Crème Fraîche	\$15
Paddlefish Caviar, Chips, Crème Fraîche	\$45

SMALL PLATES

Cheese Plate	\$18
Charcuterie Plate	\$18
Cheese & Charcuterie Plate	\$30
Citrus & Avocado Salad, Spring Onion, Chermoula	\$15
Trout Roe Crostini, Crème Fraîche, Radish, Herbs	\$14
Smoked Salmon Crostini, Chive Cream Cheese, Dill	\$12
Miso Deviled Eggs, Furikake	\$8
Butter Bean Dip, Harissa, Fried Shallots	\$9
Asparagus & Burrata, Romesco	\$13
-Vegan option: butter bean purée for burrata	

DESSERT

Stuffed Dates, Gorgonzola, Toasted Hazelnuts	\$4
--	-----

***We exclusively use local Night Heron bread!**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illness.



FOOD MENU

SNACKS

Marcona Almonds	\$8
Olives	\$6
Potato Chips	\$3
Trout Roe, Chips, Crème Fraîche	\$15
Paddlefish Caviar, Chips, Crème Fraîche	\$45

SMALL PLATES

Cheese Plate	\$18
Charcuterie Plate	\$18
Cheese & Charcuterie Plate	\$30
Citrus & Avocado Salad, Spring Onion, Chermoula	\$15
Trout Roe Crostini, Crème Fraîche, Radish, Herbs	\$14
Smoked Salmon Crostini, Chive Cream Cheese, Dill	\$12
Miso Deviled Eggs, Furikake	\$8
Butter Bean Dip, Harissa, Fried Shallots	\$9
Asparagus & Burrata, Romesco	\$13
-Vegan option: butter bean purée for burrata	

DESSERT

Stuffed Dates, Gorgonzola, Toasted Hazelnuts	\$4
--	-----

***We exclusively use local Night Heron bread!**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illness.