



## Menu

### from the garden

#### spring time

fresh spring mix, prosciutto, blue berries, candied almonds, gorgonzola cheese

sm 9.75 lrg 11.50

#### what the kale!

kale, toasted almonds  
garlic, lemon, olive oil vinaigrette

sm 8.50 lrg 10

#### dressings

blueberry vinaigrette  
garlic, lemon, olive oil vinaigrette

### soup of the day

made fresh daily

cup 7

bowl 9.50

### sandwich

#### grilled cheese

white and yellow American cheese grilled on brioche bread

7.50

### charcuterie board

#### small

kitchen's choice of 2 meats and 2 cheeses with compliments

14

#### large

kitchen's choice of 3 meats and 3 cheeses with compliments

19

### burrata

#### truffle burrata caprese

truffle burrata topped with heirloom tomatoes, fresh basil and balsamic glaze  
served with crostini

13

#### truffle burrata w/ olives

truffle burrata topped with antipasto olive blend  
served with crostini

13

Add a footnote if this applies to your restaurant