

Vegetarian Offerings

Artisan cheese plate

Italian buffalo provolone, French Brie, aged Vermont cheddar, Drunken Goat Cheese, rustic bread, quince fruit pate (Membrillo) 9.

Roasted Chioggia beets

Sliced roasted beets with Fourme d'ambert, walnuts and assorted lettuce 7.

Heirloom tomato caprese

Fresh heirloom tomatoes with olive tapenade, buffalo mozzarella, basil, crusty bread 9.

Tuscan salad

baby arugula, basil leaves, toasted almond, shaved Parmesan, roasted tomatoes and lemon herb vinaigrette 8.

Garden salad

mesclun greens, pear tomatoes, cucumbers, red onion, carrots, and provolone, chianti vinaigrette 6.

Heirloom tomato caprese

olive tapenade, buffalo mozzarella, basil, crusty bread 9.

Chopped salad

chopped Iceberg and Romaine lettuce tossed with cucumber, red onion, cherry tomatoes, shredded carrots, and blue cheese dressing 8.

Fruit salad

Chopped romaine lettuce tossed with oranges and pomegranate vinaigrette and topped with slices of apple and pear 7.

Truffle ravioli

Potato and black truffle filled ravioli tossed with spaghetti squash, broccoli raab, pineapple, and roasted tomatoes 14.

Pizza

Flatbread pizza topped with roasted garlic, olive tapenade, heirloom tomatoes, and gouda cheese 11.

Coconut curry

Julienne of seasonal vegetables sautéed with red curry coconut broth and buck wheat noodles 14.