

# TASTE & SHARES

#### Roasted Eggplant Hummus

crudités, zaatar, sumac, EVOO, wood-grilled crostini - 18

**Fresh Buratta** tomato bruschetta, arugula pesto, balsamic, crostini - 26

Wild Lump Crab & Avocado Stack roasted corn pico de gallo, chipotle-lime aioli, house pita chips – 27

**Terra's "Wood-Fired" Mac & Cheese** four cheese, roasted chicken, smoked bacon, parmesan crumb – 20

#### **Ash-Roasted Beets**

orange segments, frisee, citrus vinaigrette, toasted pistachios, whipped goat cheese - 17

#### Artisan Charcuterie Board

Prosciutto Di Parma, sopressata, Spanish chorizo, spicy calabrese, coppa, artisan cheese, olives, eggplant hummus, crostini - 30

## **ARTISAN FRESH GREENS**

#### Arugula Roquefort Salad

little gem, granny smith apples, dried cranberries, roasted walnuts, red onion, house balsamic vinaigrette – half 16 / entrée 20 w/wood-roasted chicken +8, w/salmon +12

#### **Ginger Sesame Miso**

Wood-grilled red chili-glazed chicken, Napa cabbage, avocado, arugula, pistachios, crispy noodles, fresh mango, ginger, micro cilantro - 24

## SIGNATURE WOOD-FIRED PIZZAS

**Prosciutto Di Parma** herb olive oil, whole milk mozzarella, house dried tomatoes, arugula, balsamic-reduction - 26

**Wood-Roasted Chicken** herb olive oil, fontina, goat cheese, wild mushrooms, caramelized onions – 23

**Roasted Fingerling Potato** herb oil, aged Gouda, house crème fraiche, chives - 20

**BBQ Chicken** herb olive oil, whole milk mozzarella, BBQ glazed chicken, shaved red onion, micro cilantro – 22

# Wood-Fired Wild Mushroom

herb olive oil, caramelized onions, whole milk mozzarella, fresh thyme -20

**Wood-Grilled Vegetable** Eggplant, zucchini, squash, braised spinach, roasted mushrooms, house dried tomatoes, goat cheese - 22

# House-Made Fennel Sausage

organic red sauce, whole milk mozzarella, caramelized onions, roasted peppers – 22

# Spicy Calabrese Salami

organic red sauce, house dried tomatoes, whole milk mozzarella, oregano, raw honey - 20

# Fresh Burrata Margherita

organic red sauce, house dried tomatoes, EVOO, fresh basil, Maldon sea salt – 26

# Artisan La Carne

organic red sauce, house fennel sausage, bacon lardons, sopressata, pepperoni, calabrese, fresh oregano - 27

12/2024

## BRUNCH Served from 10:00 am to 2:00 pm

**Brioche Bread Pudding French Toast** seasonal fresh berries, Saigon cinnamon custard, fresh cream, pure maple bacon syrup - 26

Pulled Pork Hash & Eggs wood-roasted sweet potatoes, smoked bacon, onions, roasted peppers, fresh sage, organic eggs, Hollandaise – 27

# Loco Moco

grilled house ground short rib, steamed jasmine rice, chili oil, organic egg, wild mushroom demi – 24

#### Wild Crab Benedict

wood-fired Dutch baby, braised spinach, Calabrian chili caper butter, organic poached eggs, Hollandaise - 30

#### **Huevos Rancheros Con Chorizo**

House-made chorizo, sweet potato, black beans, crispy tortillas, warm salsa, organic fried eggs, crema, cotija, pickled red onions, micro cilantro - 27

# WOOD-FIRED BRUNCH FRITTATA'S

Wood-Roasted Vegetable Frittata organic eggs, baby heirloom tomatoes, baby spinach, feta – 19

**Smoked Bacon & Fingerling Potato Frittata** organic eggs, parmesan, Roquefort – 20

House Sausage Frittata roasted pepper, fresh jalapenos, onions, fontina - 20

## SPECIAL BRUNCH PIZZAS

**Brunch Fingerling Potato & Bacon** organic eggs, herb olive oil, aged gouda, crème fraiche, chives - 23

**Brunch Spanish Chorizo** organic eggs, organic red sauce, Manchego, red onion, fresh jalapeno – 22

Brunch Wood-Grilled Vegetable

organic eggs, herb olive oil, braised spinach, eggplant, zucchini, squash, roasted tomato, feta - 23

## **BRUNCH SIDES**

Nueske's applewood smoked bacon - 8 Farm fresh organic egg - 4 ea Roasted fingerling potatoes - 8 Fresh seasonal berries - 8

**RECOMMENDED BRUNCH BEVERAGES** By the Glass

Citrus agave mimosa (bottomless) – 22\* La Marca Prosecco, Italy – 14 split DAOU, Rose', Paso Robles - 14 Peach Bellini - 16 House Sangria- white/ red – 15 House Margarita (made with tequila infused sake) – 16 Bloody Mary (made with vodka infused sake) - 16

\*Limited to 2 hrs

## **Terra's Signature Citrus Agave** – 8

We proudly serve Café Moto fair-trade organic coffee

coffee – 4 espresso - 5

cappuccino - 6