



Caviar by Tsar Nicoulai | Bellwether crème fraîche | chives | “Dirty” sea salt potato chips | add blini +10
Estate (USA) 0.5oz 50 | 1oz 100

Snacks

Crab Arancini | risotto balls stuffed with mozzarella 12
Duck Rillettes | pickled persimmon | frisée salad | toasted Acme challah 22
Smoked Sturgeon Paté by Tsar Nicoulai | Bellwether crème fraîche | chives | Ritz crackers 19
Caponata | eggplant, San Marzano tomato, caper, Castelvetrano olive, red onion | toasted naan 16
Burrata | Asparagus Pesto | toasted Acme challah 20 | add Prosciutto di Parma +10
Chips and Dip | caramelized onion dip | Sea Salt Potato Chips 12 | add caviar 0.5oz +50 1 oz +100

Castelvetrano Olives | garlic, citrus, crushed red peppers, thyme 9
Pickled Veggies | carrots, green beans, cauliflower, radish, fennel 9
Marcona Almonds | 9

Pizza Pockets | 19 ea

Spinach & Pecorino | oven dried tomatoes, Fontina
Pepperoni | Journeyman’s Fattoria salume, provolone, fontina, marinara

Flatbread

Shitake Mushroom | Sottocenere, thyme 19 | gluten-free +9

Sliders

Wagyu Smash Burgers | American cheese | smash sauce | pickles | onions | Sea Salt potato chips 22

Salumi & Ham | 10 ea

house pickled veggies | Dijon mustard | Acme sourdough | gluten-free crackers +4
Soppressata | red wine, chili flake & fennel | San Giacomo | Richmond, California
Finocchiona | fennel, garlic & white wine | San Giacomo | Richmond, California
Bresaola | red wine, rosemary & juniper | San Giacomo | Richmond, California
Prosciutto di Parma | Parma, Italy

Cheese Selection | 9 ea

house made black currant jam | Marcona almonds | Acme sourdough | gluten-free crackers +6
Petite Crème | cow | soft | Marin French | Marin, California
Bufaletto Tallegio | buffalo/cow | soft | Lombardy, Italy
The Drunken Goat | goat | semi-firm | Mitica | Murcia, Spain
Ivy's Vintage Reserve Cheddar | cow | firm | Somerset, Great Britain

Sweet Spot

Nutella Stuffed Chocolate Chip Cookies | 8