



AFTERNOON MENU

soup of the day a.q.

cheese plate: mt. tam, melted lamb chopper, paradise blue 16

charcuterie: three meats 16

butter leaf lettuce, beets, walnuts, pt. reyes blue cheese 12

prosciutto americano, burrata, hazelnuts 14

meatballs, ricotta gnocchi, piave, guanciale 12

charter oak beef burger & fries 16

gouda & porter fondue, andouille, broccolini, garlic bread 12

grass fed flatiron steak and fries, shallots, cabernet butter 25

salmon tartare, capers, soft poached egg, rustic toast 13

EXTRAS... 5

shoestring fries, caper thyme aioli
crispy squash, parmigiano-reggiano
jalapeño cornbread, honey butter

artisan supports local, sustainable & organic practices wherever possible

for parties of six or more a 20% gratuity will be added, no split checks, \$15 corkage - two bottle limit