

Available Tuesday-Saturday
11:00 am - 2:30 pm



 Vegan
 Gluten Free

SHARE

- BACON-WRAPPED DATES**  **\$13.00**
bacon, medjool dates, goat cheese, marcona almond, rosemary honey
- WARM MARINATED OLIVES**   **\$8.00**
Castelvetro olives, lemon zest, garlic over a bed of arugula with balsamic reduction

ARTISAN'S BOARDS

Our signature shareable boards

RACHEL & JOSE'S CHEESE BOARDS

Cheese sourced from local **Orrman's** Cheese Shop
assorted house-made preserves & accompaniments, toasted baguette

- Cheesemonger Plate / 3 cheese** **\$18.50**
Cheesemonger Plate / 5 cheese **\$29.00**
- add cheese \$6.75 each
- add meat \$7.25 each (up to three)

- OLIVE TAPENADE BOARD**  **\$15.00**
grilled bread, Castelvetro olives, goat cheese, garlic, olive oil, maldon salt

- SMOKED SALMON BOARD** **\$22.00**
grilled bread, cream cheese, capers, red onion

- ARTISAN'S SAUSAGE BOARD** **\$20.00**
Butifarra, Morcilla, Chorizo, house-pickled onion, marinated artichoke, spicy mustard, warm baguette

SOUPS, SALADS, HANDHELDS

**all sandwiches come with Himalayan salt potato chips or side of mixed greens with simple vinaigrette*

- ROASTED TOMATO BASIL SOUP** **\$8.50**
roasted tomato & vidalia onion, basil, butter croutons.
-available vegan & gluten free- ask your server

- ARTISAN'S MIXED GREEN SALAD**   **\$8.00**
mixed greens, cucumbers, red onions, tomatoes (simple vinaigrette, pear vinaigrette, or ranch dressing)
- add gorgonzola or goat cheese \$2.00
- add curry chicken for \$4

- ARTISAN'S BURRATA SALAD**  **\$15.00**
Burrata cheese, arugula, Campari tomatoes, watermelon radish, green garlic confit

- SPICED WINE-POACHED PEAR SALAD**   **\$15.00**
whole poached pear, arugula, radish, pistachio, cranberries, pear vinaigrette
- add gorgonzola or goat cheese \$2.00

- SHRIMP ARTICHOKE SALAD**  **\$19.00**
jumbo shrimp, artichoke & red onion chiffonade, simple vinaigrette, mixed greens with arugula, capers

- ARTISAN'S BREAKFAST SANDWICH** **\$13.00**
This is our version of a B.E.C. - Hearty sandwich with a farm fresh egg cooked to order, bacon, cheese (American or cheddar) and our pesto aioli on our butter croissant or a ciabatta bun
(substitute the bacon with sausage or ham)

- ARTISAN'S GRILLED CHEESE** **\$13.50**
tuscan loaf, sharp cheddar, mozzarella, manchego, garlic aioli, grass-fed butter
- add a cup of our roasted tomato basil soup for \$4
-take it to the next level and add a farm fresh egg with tomato salad on top for \$4

- ARTISAN'S AVOCADO TOAST** **\$14.00**
one whole fresh avocado, tomato salad, fresh baked toasted butter croissant

- ARGENTINIAN CHORIPAN (SAUSAGE SANDWICH)** **\$15.00**
grilled chorizo, Lusty Monk, chimichurri, pickled onion on baguette

- CURRY CHICKEN SALAD SANDWICH** **\$14.00**
chicken, green apple, red onion, celery, mayo, massaman curry served on butter croissant or ciabatta roll

- FIREHOUSE MEATBALLS ON BAGUETTE** **\$14.00**
our firehouse meatballs with pomodoro sauce, garlic aioli, melted mozzarella, toasted baguette

- FRITATTAS**  **\$11.00**
crustless quiche made with farm fresh eggs, served with mixed greens with simple vinaigrette. Options include:

- Spinach, mushroom & gouda**
Bacon, spinach & gruyere
Caprese (tomato, basil, mozzarella)

SIDES

- POMME FRITES** **\$7.00**

- BRAISED KALE & SMOKED TOMATO** **\$7.00**

- ESPINACAS CON GARBANZOS** **\$9.00**

stewed chickpeas, spinach, smoked paprika, tomato

DRINK. EAT. GATHER. ART. COMMUNITY

For parties of 6 or more, a 20% automatic gratuity will be added.
Any checks left unsigned will be settled with an automatic 20% tip.

* * These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness