

CARRYOUT FOOD MENU

Meat & Cheese Board GFO-add \$3

half/\$16 - full/ \$28

meats, cheeses, honey, jams, pickles, spelt crackers

Cheese Board GFO - add \$3

half/\$18 - full/ \$28

cheeses, dried fruits, honey, jams, spelt crackers

Mixed Nuts VG GF ½ pint \$6

Olives VG GF ½ pint \$6

Pesto-Marinated Burrata V \$7 GFO-add \$3

pesto, olive oil, flower crackers

Spinach Artichoke Dip V ½ pint \$7 GFO-add \$3

*roasted tomatoes, spinach, marinated artichokes, parmesan,
warm baguette*

Hatch Green Chili Mac & Cheese V \$5 /pint

add short rib \$5

Beet Salad V GF (feeds 2-3) \$10

greens, beets, chevre, candied walnuts, champagne vinaigrette

Butternut Squash Soup GF V \$8 /pint

Sourdough Grilled Cheese V \$9 GFO-add \$5

Pork Belly Fried Rice \$9 /pint

braised pork belly, cauliflower, peas kimchi, egg

Vegetable Spring Rolls VG 2 for \$5

crispy spring rolls, sweet chili sauce

Chocolate Chip Cookies V \$4 ea. - \$36 dozen

Fudge Brownies V \$4 ea. - \$36 dozen