

THE TERRACE

APPETIZERS

HEIRLOOM TOMATO SOUP \$8
basil pesto, focaccia croutons

TUNA TARTARE \$16
shiso, lime, ginger, crispy rice

LOCAL SHAVED CRUDITÉ \$12
roasted red pepper hummus, lemon oil, za'atar, lavash

FLATBREADS

MARGHERITA \$12
san marzano tomato, mozzarella, basil

WILD MUSHROOM \$15
ricotta, arugula, truffle oil

SANDWICHES

all served with choice of house made
kettle chips or farm market salad

ROAST CHICKEN \$14
butter lettuce, pickled onions, garlic aioli, ciabatta

ITALIAN \$14
prosciutto, coppa, fresh mozzarella,
giardiniera, arugula, baguette

ROASTED BUTTERNUT SQUASH TARTINE \$12
miso, toasted pumpkin seeds, ricotta, grilled sourdough

SALADS

THE "COBB" \$14
baby lettuces, grilled chicken, soft boiled egg,
smoked bacon, tomato, avocado, bayley hazen blue cheese dressing

FARRO SALAD \$13
cucumber, tomato, radish, feta, meyer lemon mint vinaigrette

KIDS

CREAMY 4 CHEESE MAC AND CHEESE \$8

CHEESE QUESADILLA \$8
guacamole, sour cream

SUN NUT BUTTER & JELLY \$7
served with house made kettle chips

DESSERTS

WHITE CHOCOLATE CRÈME BRULÉE \$8

WARM CHOCOLATE CAKE \$8
salted caramel sauce, whipped cream

SEASONAL FRUIT PLATE \$7

SHARK BITE CUPCAKES \$3.50 EACH
classic vanilla cupcakes, shark fin decoration