

prelude

at the Green Music Center

MARINATED OLIVES | 6
herbs, citrus

PRELUDE TRUFFLE FRIES | 8
black truffle aioli

PORTUGUESE CALDO VERDE | 12
baby kale, yukon potato, aged chorizo, agrumato

KALE CAESAR SALAD | 13
parmigiano reggiano and sourdough croutons

GRILLED CHIMICHURRI STEAK SALAD | 17
roasted cipollinis, sundried tomato, crispy chickpeas, manchego,
balsamic vinaigrette

ROASTED WILD MUSHROOM AND
GRUYÈRE SANDWICH | 14
caramelized onions, roasted tomato, wild arugula,
giardiniera, french fries

ROASTED ARCTIC CHAR SANDWICH | 19
marinated cucumbers, rucola, nueskes bacon,
poblano aioli, french fries

VANILLA SALTED CARAMEL CAKE | 12
almond brittle, chocolate sauce, raspberry sorbet

ARTISAN CHEESE PLATE | 16
honey-rosemary mixed nuts, fig marmalade, hazelnut crostini
*two rock goat (two rock farms), san andreas (bellwether farms),
shakerag blue (sequatchie cove)*

CHARCUTERIE BOARD | 16
whole grain mustard, grilled bread, house pickled vegetables
wild boar salame (creminelli), point loma (balistreri), finocchiona (olympia provisions)

please let your server know if
you have any food allergies

executive chef | alexandre purroy
executive sous chef | chris austin
manager | talmadge savage