

prelude

at the Green Music Center

PRELUDE CHEESE & CHARCUTERIE BOARD | 16
humboldt fog cheese, pt. reyes toma cheese, bellwether
pepato cheese, prosciutto, finocchiona salami,
grilled bread, cracker, fig jam, whole grain mustard,
housemade pickle, marcona almonds
G | D | N

LATE SUMMER TOMATO SALAD | 16
fresh mozzarella, basil puree, vino cotto, black ash salt
D

PRELUDE BURGER | 18
1/3 lb grass fed patty, soco meat co. bacon, horseradish
fondue, pickled onion, franco-american
brioche bun, fries
G | D

HUMMUS AND CRUDITÉ | 12
meyer lemon olive oil, smoked paprika,
za'atar seasoned pita
G

PARMESAN DUCK-FAT FRIES | 7

CITRUS-ROSEMARY OLIVES | 7

TRIO OF SORBET | 9
lemon, raspberry, mango
mint syrup, gaufrette
G

executive chef | don cortes
executive sous chef | mike lutz
manager | talmadge savage

please let your server know if
you have any food allergies

allergen key:
G=gluten | E=egg | N=nut/treenut
D=dairy | F=fish | SF=shellfish