Prelude Cheese & Charcuterie Board | 16
humboldt fog cheese, pt. reyes toma cheese, bellwether pepato cheese, prosciutto, finocchiona salami, grilled bread, crackers, fig jam, whole grain mustard, housemade pickles, marcona almonds
D | N | G

Prelude Cheese Plate | 16
humboldt fog, pt. reyes toma, bellwether pepato, fig jam, honey, marcona almond, sea salt cracker
D | G

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