

<u>Cheese</u>	<u>Meat</u>	<u>3</u>
Bucherondin by Sèvre et Belle goat, France	Serrano jamón, Spain	
Fromager D’Affinois double cream, cow, France	Chorizo paprika salami, mild, Spain	
Manchego sheep, Spain	Soppressata salami, Italy	
“The Fawn” cheddar by Deer Creek cow, Wisconsin	Smoked Duck Breast Wisconsin	
Beemster 18 month gouda, cow, Holland	Cured Salmon California	
Valdeón blue, cow/goat, Spain		

<u>Tapas</u>	
Marcona Almonds v, gf	3
Marinated Olives (contains pits) v, gf	3
Squash Soup v	6
Salad mixed greens, roasted tomatoes, radish, capers, house vinaigrette v, gf	6
Tortilla Española piquillo sauce	8
Beet + Quinoa Salad, spinach, walnuts, Valdeón blue cheese, sorghum soy dressing v	8
Chorizo Puffs with house honey mustard sauce	8
Patatas Bravas with aioli v, gf	6
Brussels Sprouts with manchego sauce v, gf	8
Stuffed Mushrooms with manchego cheese v	9
Spanish Mussels saffron white wine sauce, crushed tomatoes gf	10
Crab Cakes with caper+cornichon tartar sauce	9
Gambas y Grits shrimp with 3 cheese grits + garlic oil gf	12
Paprika Chicken Pincho Skewers fresh herb parmesan sauce gf	7
Lamb Meatballs with red wine tomato sauce gf	10
Beef Tenderloin green peppercorn sauce gf	18
Duck Breast cherry balsamic sauce, almond couscous	20
Tapa of the Day	-

<u>Dessert</u>	
Chocolate Bourbon almond stuffed Figs	5
Cardamom Flan spiced caramel custard	5
Bread Pudding with Bourbon sauce	6

*Chef: Carrie Arps*

Single check for parties larger than 8

20% gratuity included in gift certificate redemptions

Kitchen contains all forms of edible allergens. Please advise server of your dietary restrictions.

v= vegetarian gf = gluten free