

Cheese Meat 3

accoutrements include baguette slices, cornichons, preserves or mustard, nuts

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, California
“The Fawn” cheddar by Deer Creek cow, Wisconsin	Truffle Mousse Brooklyn, New York
Beemster 18 month gouda, cow, Holland	Cured Salmon California
Valdeón blue, cow/goat, Spain	Speck smoked ham, Italy

Tapas

Marcona Almonds house roasted + salted v, gf	3
Marinated Olives contains pits v, gf	3
Squash Soup v	6
Salad mixed greens, cherry tomatoes, radish, capers, house vinaigrette v, gf	6
Tortilla Española potato + egg omelette, piquillo sauce	8
Beet + Quinoa Salad, spinach, walnuts, Valdeón blue cheese, sorghum soy dressing v	8
Chorizo Puffs (four per serving) with house honey mustard sauce	8
Patatas Bravas roasted golden potatoes 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, cherry tomatoes gf	10
Crab Cake (three per serving) with caper+cornichon tartar sauce	9
Gambas y Grits shrimp with 3 cheese grits + garlic oil gf	12
Paprika Chicken Pincho Skewers (two per serving) 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	-

Dessert

Chocolate Bourbon almond stuffed Figs	5
Cardamom Flan spiced caramel custard	5
Bread Pudding with Bourbon sauce	6

Chef: Carrie Arps

Single check, 20% gratuity 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