



DAY MENU

to share

CHEESE BOARD

three cheese 15

five cheese 25

seven cheese 35

CHARCUTERIE *three meats & accoutrements 18*

SPANISH BOARD *cheese, charcuterie, stuffed peppeds & accoutrements 26*

HOUSE OLIVES *heirloom losada mix, herbs, citrus 6*

TRUFFLE POPCORN *parmigiano reggiano, truffle oil, sea salt 11*

SIDEWINDER POTATOES *ranch dust, house ranch dip 12*

greens & soup

TABOULI *curly parsley, fried quinoa, mint, cucumber, scallions, bulgur, pita 17*

CAESAR *honey gem greens, scratch caesar, parmigiano reggiano, olive oil croutons 16*

CHALK BOARD SOUP *ask your server, made in house daily 10*

two hands

CELLAR BURGER *house brisket chuck blend, white American cheese, fries or greens 21*

FRIED CHICKEN SANDWICH *napa apple slaw, spiced aioli, house pickles, hot honey, fries 19*

HOUSE VEGETARIAN BURGER *roasted portobello, tomato, smoked gouda, dill aioli, fries 18*

GRILLED CHEESE *cheese shop blend, rustic bread, fries 15*

BREAKFAST SANDWICH *classic egg & bacon, avocado, white american, romesco aioli, sidewinders 16*

brunch all day

AVOCADO TOAST *avocado, heirloom tomato, lemon pepper, rustic bread 10*

THE WORKS *avocado toast, bacon, egg, micro greens 15*

CHIA SEED PARFAIT *vegan, berries, house granola, strawberry compote 13*

BERRIES & CREAM FRENCH TOAST *house made brioche, gastrique & whipped cream 18*

FRITTATA *mushroom, spinach, cheese shop cheese, romesco 18*

EGGS BENEDICT *avocado, sage turkey sausage, classic hollandaise, fruit 19*

CHILAQUILES VERDE *slow roasted shredded pork, tomatillo, cotija cheese, cilantro 18*

FRIED CHICKEN & WAFFLE *white cheddar & green onion waffle, smoked maple syrup 20*

BISCUITS & GRAVY *house made biscuits, sausage gravy, two eggs 20*

ADD TO ANY SALAD OR DISH

grilled shrimp 10 grilled salmon 12 fried or grilled chicken 8

avocado or bacon 3 truffle oil 3 fried egg 3