

PLATES

Summer Burrata Caprese | 12

Seasonal heirloom tomatoes, market stone fruit, Nuvo Farms early harvest EVOO, fresh basil

Black Bean Hummus Plate | 10

Served with house pickles, red cabbage slaw, queso fresco, radish, roasted jalapeño, and Tutu's Tortilla Chips

Warm Mushroom Medley | 16

Slow-cooked seasonal mushrooms with sourdough croutons, shaved parmesan, and 6-minute-egg

Vegan option without parm & egg - \$14

Meatballs | 16

Beef meatballs with herbed ricotta cheese and toast

SWG Smashed Potatoes | 12

Topped with creme fraiche, garlic chili oil crisp, capers, roe, radish, and mixed herbs

Mac and Chz | 12

Five cheese, minced coppa, and crispy onions

BLT-ish Toast | 14

Bub & Grandma's sourdough with tomato jam, diced tomato, butchers bacon, and microgreens

Smoked Trout Tzatziki Toast | 12

Bub & Grandma's sourdough with cucumber, shaved radish, and fish roe

Chicken Liver Pâté | 12

Topped with seasonal preserves and pink peppercorns, with a side of house pickles & toasted sourdough

CHEESE & CHARCUTERIE

Chef's Choice of Four | 35

The Works | 55

- Cheese -

Capra Bianca | 11

Goat, Firm, Pasteurized - California

Parrano | 11

Cow, Semi-firm, Pasteurized - Netherlands

Cana de Oveja | 11

Sheep, Soft, Bloomy Rind, Pasteurized - Spain

- Cured Meat -

Sweet Soppressata | 9

Fratelli Beretta - Italy

Speck Americano | 10

La Quercia - Des Moines, IA

Coppa | 9

Doña Juana - Harbor City, CA

SNACKS

Castelvetrano Olives | 6

Torres Potato Chips | 6

Pick one: black truffle, iberian ham, olive oil, smoked paprika

DESSERT

Butterscotch Pot de Crème | 7

Really good pudding served with maldon salt