



SMALL PLATES

Charcuterie & Cheese Plate \ 12*

Sweetwater Buttermilk Cheddar (Local), Mimi's Smoked Blue (Local), Mustard Seed Salami, Italian Speck, served with Toast Points, Pickled Vegetables, Fig Spread, & Almonds

Classic Hummus with Kalamata Olives \ 7*

Served with Pita Chips and topped with Chimichurri

Slider Trio \ 12

One each 18-Hour Braised Beef, Sous Vide Pork Shoulder & Fire-braised Chicken with BBQ Sauce, Pickle & Crispy Onion Strings

Stuffed Grape Leaves (Gluten-Free) \ 8

Filled with creamy arborio rice, onion, mint & dill.
Served with Cucumber-Tzatziki dipping sauce

Crispy Buffalo Cauliflower Bites \ 7

Cauliflower battered with Aleppo pepper and buffalo-style hot sauce.
Served with ranch for dipping.

Falafel Fritters \ 8

Served with Cucumber-Tzatziki dipping sauce

7 Layer Dip \ 12*

Layered Coconut Rice & Quinoa, Pulled Chicken, Cherry Tomatoes, Fire-Roasted Corn, Smashed Avocado, Black Beans, Sour Cream

*Gluten-Free available upon request