



**ROAST TURKEY \$11**

Honey-Garlic turkey breast, chopped escarole, red onion, sliced tomato, dijon aioli, oregano dressing.

**LAMB MEATBALL \$11**

Lamb and pork meatballs in a spicy tomato sauce with fontina cheese on toasted brioche.

**TUNA CONSERVA \$12**

Olive oil-poached albacore tuna, arugula, cucumber pickle, roasted red pepper, sourdough olive bread, caper aioli.

**MARKET VEGGIE \$12**

Sliced radish, fennel and tomato, arugula, avocado, queso iberico, rye bread, dijon aioli.

**TURKEY REUBEN \$12**

Turkey breast, russian dressing, gruyere cheese, saurkraut, pressed on rye bread.

**BRISKET BANH MI \$12**

Brisket, pickled carrot and onion, cilantro, jalapeno vinaigrette, aioli, baguette.

**PATE BANH MI \$12**

Chicken liver pate, boiled chicken, pickled carrot and onion, cilantro, jalapeno vinaigrette, aioli, baguette.

**PORK BELLY \$12**

Pork Belly, apple compote, arugula, horseradish dijon mustard, toasted baguette.

**MUFFALETTA \$12**

Niman Ranch Smoked Ham, Boccalone Mortadella, Salami, chopped giardiniera, manchego cheese, aioli and horseradish mustard on a toasted baguette.

**SALADS AND VEGETABLE SIDES**

**CHOPPED KALE SALAD \$6**

Black kale, garbanzo beans, cherry tomatoes, chopped salami, torn basil, treviso, cucumbers, shaved pecorino cheese.

**BEETS AND CARROTS \$4 half / \$8 full**

Roasted red beets, roasted carrots, avocado, cilantro, sesame seeds, pumpkin seeds, spiced yogurt dressing.

**CHICORIES, CITRUS, and PARMESAN**

\$4 half / \$8 full

Mixed chicories, fresh citrus and parmesan in a white wine vinaigrette.

**ROASTED BUTTERNUT SQUASH FARRO**

\$4 half / \$8 full

Sage pesto, butternut squash, leeks, farro.

**CHICKPEA AND CAULIFLOWER**

\$4 half / \$8 full

Chickpeas, roasted cauliflower, preserved lemon dressing, olives, red chiles and parsley.

**ROASTED VEGETABLES**

\$4 half / \$8 full

Parsnips, turnips, and potato.

**RED QUINOA TABOULI**

\$4 half / \$8 full

Red Quinoa, parsley, red onion, garlic, lemon juice and olive oil.

**ZA'ATAR CUCUMBER SALAD**

\$4 half / \$8 full

Cucumbers, red onion, cherry tomatoes, za'atar dressing, lemon juice and parsley.

**WILD RICE WITH MUSHROOMS**

\$4 half / \$8 full

Black Wild Rice, chopped herbs, roasted mushrooms, agra dolce.

**THREE SALAD COMBINATION \$12**

Your choice of any three salads.

**MUSHROOM AND MIZUNA SALAD \$8**

Mizuna, raw crimini mushrooms, sliced shallot, parmesan cheese, lemon vinaigrette.

**BLOOMSDALE SPINACH SALAD \$8**

Bloomsdale spinach, cherry tomatoes, pine nuts, olives, feta cheese, garlic vinaigrette.

**ESCAROLE SUNCHOKE SALAD \$8**

Escarole, sliced sunchoke, smoked almonds, shaved parmesan, preserved lemon vinaigrette.

**LITTLE GEM SALAD \$8**

Gem lettuce, pomegranate, persimmon, Maytag blue dressing, garlic chips.

PIZZA

MARGHERITA \$12

Pomodoro sauce, basil, mozzarella, sea salt, olive oil, dried oregano.

POMODORO \$12

Pomodoro sauce, basil, sea salt, olive oil, dried oregano.

FOUR ONION \$13

Four types of onion, soft goat cheese, asiago, parmesan, thyme, black pepper.

MUSHROOM \$13

Three types of mushrooms, smoked mozzarella, parmesan, garlic confit, thyme.

GUANCIALE \$13

Guanciale (pig's jowel bacon), pomodoro sauce, mozzarella, green olives, fresno chiles, parmesan.

LAMB SAUSAGE \$13

House made lamb sausage, confit tomato, rapini, asiago, pecorino, mint.

BLANCO \$12

Parmesan, fromage blanc, mozzarella, green olives, garlic confit.

BITTER GREENS WITH BACON \$13

Roasted Treviso, bacon, fontina, tomato confit, thyme.

BOTTARGA WITH JALAPENO \$12

Garlic confit, tomato confit, asiago, Bottarga, arugula, lemon juice, olive oil, mozzarella.

FENNEL SALAMI \$13

Caramelized fennel, confit tomato, asiago, green onion, spiced fennel salami.

KENNEBEC POTATO \$12

Shaved potato, olive tapenade, tomato confit, green onion, feta cheese, oregano.

PISALADIERE \$14

Caramelized onion, confit garlic, gaeta olives, gruyere cheese, arugula salad.

DRINKS

MEXICAN COKE \$3

ICED TEA \$3

BADOIT WATER \$3

ICED COFFEE \$3

BUNDABERG \$3

- Ginger Beer

- Root Beer

ESPRESSO DRINKS

( Sightglass Coffee Roasters )

- cortado / cortado dulce \$3

- americano \$3

- hot chocolate \$3.50

- mini-mocha \$3.50

- espresso \$2.50

LIMEADE \$3

ITALIAN SODAS \$3.50

- Orange-Mint

- Ginger-Lime

BREWED COFFEE \$3

All bread made in house. We are proud supporters of the "Farm to Table" movement and buy a majority of ingredients from the Santa Monica Farmers Market. All meats are roasted in house.

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