

EAT

BITES

(Feeds up to 14 people)

BOARDS & MORE

(Feeds up to 14 people)

Cheese Mega Board 90

3 CHEF SELECTED ARTISAN CHEESES, SEASONAL FRESH AND DRIED FRUIT, TOASTED MIXED NUTS, SEASONAL JAM AND HONEYCOMB, CROSTINI, AND ASSORTED CRACKERS

Charcuterie Mega Board 90

3 CHEF SELECTED ARTISAN SALUMI, TOASTED MIXED NUTS, SEASONAL MUSTARD, ASSORTED PICKLES, HOUSE GIARDINIERA, CROSTINI, AND ASSORTED CRACKERS

MRKT SPACE Mega Board 150

3 CHEF SELECTED ARTISAN CHEESE AND SALUMI, SEASONAL FRESH AND DRIED FRUIT, TOASTED MIXED NUTS, SEASONAL JAM AND HONEYCOMB, MUSTARD, ASSORTED PICKLES AND HOUSE GIARDINIERA, CROSTINI, AND ASSORTED CRACKERS

Seasonal Fruit Display 55

A SELECTION OF SEASONAL FRUIT

Seasonal Grilled & Roasted Vegetable Display 55

A SELECTION OF GRILLED AND ROASTED SEASONAL VEGETABLES

Bites & Nibbles 55

HOUSE MADE OLIVE TAPENADE, HUMMUS, TOASTED MIXED NUTS, SERVED WITH CUCUMBERS, CROSTINI, AND ASSORTED CRACKERS

Not Your Ordinary Sandwich Board 65

SELECTION OF TOASTED COUNTRY SOURDOUGH SANDWICHES SLICED PARTY STYLE, SERVED WITH PICKLES OR POTATO CHIPS.

Prosciutto, Italian, Vegetarian, BLTA, Chicken Salad

Classic Caprese Skewers 45

CHERRY TOMATO, BASIL, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL, BALSAMIC REDUCTION

Steak Skewers 50

GRILLED FLAT IRON STEAK, CHIMICHURRI

Chicken Skewers 50

GREEK CHICKEN, GRILLED VEGETABLES, TURMERIC AIOLI

Classic Bruschetta Crostini 45

TOASTED BAGUETTE, FRESH TOMATO, GARLIC, BASIL, EVOO, & BALSAMIC REDUCTION

Mortadella Crostini 45

FRESH BAGUETTE, PROVOLONE, PICKLED ONION/CORNICHON/TAPENADE RELISH, ARUGULA, CRACKED PEPPER MAYO

Prosciutto Crostini 45

TOASTED BAGUETTE, FRESH MOZZARELLA, CHERRY TOMATO, ARUGULA, PESTO

FLATBREADS

(Feeds up to 3 people)

Margherita Flatbread 16

TOMATO SAUCE, FRESH MOZZARELLA, BASIL
ADD PROSCIUTTO +7

Chicken Pesto Flatbread 19

PESTO CREAM SAUCE, ROASTED CHICKEN BREAST,
MOZZARELLA, CARAMELIZED ONION, ROASTED
TOMATO, PARMIGIANO REGGIANO

Mushroom Flatbread 17

WHITE SAUCE, MUSHROOM, RED ONION,
MOZZARELLA, TALEGGIO, PARMIGIANO REGGIANO,
ARUGULA, TRUFFLE OIL

Parmacotto Ham Flatbread 18

HERB RICOTTA, PARMACOTTO HAM, FRESH
MOZZARELLA, ROASTED ARTICHOKE HEART, EXTRA
VIRGIN OLIVE OIL

Smoking Goat & Baby Spinach Flatbread 18

HERB RICOTTA, SMOKING GOAT CHEESE,
MOZZARELLA, BABY SPINACH, GARLIC CONFIT,
APPLEWOOD SMOKED BACON, PARMIGIANO
REGGIANO

SALADS

(Feeds up to 14 people)

Antipasto 55

CHEF SELECTED ARTISAN SALUMI, FRESH
MOZZARELLA, OLIVES, ROASTED ARTICHOKE
HEARTS, ASSORTED FRESH & PICKLED
VEGETABLES, ARTISAN GREENS, ITALIAN
DRESSING

Caesar Salad 50

ARTISAN ROMAINE, HOUSE CAESAR
DRESSING, PARMIGIANO REGGIANO, HOUSE
CROUTON

Pesto Pasta Salad 55

FRESH PEAS, CHERRY TOMATO, PESTO,
PARMIGIANO REGGIANO

Caprese Salad 55

TOMATOES, BASIL, FRESH
MOZZARELLA, EXTRA VIRGIN OLIVE OIL,
BALSAMIC REDUCTION

Fall/Winter Seasonal Greens 50

MIXED GREENS, FARRO, APPLE, TOASTED
WALNUT, DRIED CRANBERRY, APPLE/HONEY
CIDER VINAIGRETTE, CITRUS/HERB GOAT
CHEESE,

Spring/Summer Seasonal Greens 50

ARUGULA, GRILLED PEACH, BLUEBERRIES,
RED ONION, TOASTED PECAN, VANILLA BEAN
VINAIGRETTE, CITRUS/HERB GOAT CHEESE

ADD CHICKEN TO SALADS +30

ADD SALMON TO SALADS +60

ENTREES

(Feeds up to 14 people)

Truffle Mac n Cheese 65

WHITE CHEDDAR CREAM SAUCE, TRUFFLE OIL,
BAKED BREAD CRUMBS

Rigatone Bolognese 65

BEEF AND PORK BOLOGNESE PARMIGIANO
REGGIANO

Lasagna 65

TRADITIONAL BOLOGNESE OR RED SAUCE, RICOTTA,
MOZZARELLA, PARMIGIANO REGGIANO

Chicken Piccata 65

TENDER DUSTED CHICKEN, MEYER LEMON BEURRE
BLANC, CAPER

Almond Crusted Salmon 95

PAN SEARED SALMON, TOASTED ALMOND CRUST,
BLOOD ORANGE GASTRIQUE

DESSERTS

(Served Individually)

Cheesecake 9

HOUSE MADE SEASONAL FLAVOR, GRAHAM
CRACKER CRUST

Mini Vanilla Bean Creme Brulee 5

VANILLA BEAN CUSTARD, CARAMELIZED
SUGAR, FRESH BERRIES

Gelato/Sorbet 8

TWO SCOOPS OF YOUR CHOICE.

Chocolate Chunk Cookie 4

BITTERSWEET CHOCOLATE CHUNK, OATS,SEA
SALT

Brownie Truffles 4

**Plantiful Bakery Gluten Free
& Vegan Desserts**

SEASONAL BAKERY SELECTION

SIDES

(Feeds up to 14 people)

Charred Broccolini 35

PARMIGIANO REGGIANO

Charred Asparagus 40

MEYER LEMON VINAIGRETTE

Seasonal Mushroom 45

Fricassee Sauté

CHEF SELECTION OF ASSORTED ARTISAN
MUSHROOM AND FUNGI

DRINK

ON TAP

Select from our rotating selection of local beers and kombucha.

COCKTAILS

Enjoy one of our house cocktails or create your own memorable cocktail list.

WINE BY THE GLASS

Select from our curated list of natural wines by the glass.

WINE BY THE BOTTLE

Choose any wine from our MRKT, plus \$10 corkage and glass service. Or let us curate a selection of wines perfect for your gathering. Ask us about special label and half-case discounts.

Recommended bottles of wine *(plus corkage)*

LAS JARAS Superbloom Cuvee 28
(sparkling skin contact)

CARBONISTE Carbo-Nation Pet-Nat 27
(sparkling)

CAMP Chardonnay 25

KUMUSHA Sauvignon Blanc 23

LAS JARAS Old Vine Rose 27

LUUMA Cabernet 33

LE MACHIN Pinot Noir 29

LO-FI Coquelicot Cabernet Franc 28