

SMALL BAR BITES

MARCONA ALMONDS	\$3
SWEETY DROP PEPPERS	\$3
CASTELVETRANO OLIVES	\$3
COMBO OF ALL THREE ABOVE	\$8
DEEP ELLUM BLUE CHEESE, CRACKERS	\$6
LATTE DA GOAT CHEESE, CRACKERS	\$6
HOUSE MADE TSUKEMONO PICKLES	\$3 EACH
Smoked Daikon Pickle , Salted Cabbage Pickle , Asparagus Pickle	

APPETIZERS

GRILLED SHISHITO PEPPERS	\$6
Locally-Sourced Shishito Peppers from Engel Farms with Sea Salt and Kosho Yuzu Aioli 🌿 ✓	
STEAMED EDAMAME	\$6
with Shichimi Togarashi & Sea Salt 🌿 ✓	
GUACAMAME	\$9
Spicy Roasted Corn Salad, Furikake, and Wonton Chips	
CHEESE BOARD	\$14.95
Local Artisan Cheeses, House-Made Asparagus Pickles, Sweetly Drop Peppers, Apricot Whole-Grain Mustard, and Crackers	

SOUPS

SOUPE AU PISTOU	CUP \$5.50 / BOWL \$7.50
Provençal Vegetable Soup with Basil Pistou 🌿 ✓	
SOUP OF THE DAY	CUP \$5.50 / BOWL \$7.50

Bon Appétit – food services for a sustainable future

🌿 Item can be prepared without gluten. ✓ Blue Zones Project® **Shellfish Allergy

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