



STARTERS

- Romaine and Watercress Salad with Croutons, Parmesan and Tarragon Vinaigrette 8
Warm Spinach Salad with Pancetta Vinaigrette, Crostini and Egg 8
Panzanella with Spring Onions, Arugula, Artichokes, Olives and Pecorino 8
Mushroom Bruschetta with Shallots, Thyme and Shaved Parmesan 12
Steamed Clams with Chorizo, Fideo Pasta, Peas, Saffron Broth 14
Fried Spanish Peanuts with Sea Salt and Piment d'Espelette 3
Lamb Merguez Meatballs with Cucumber-Yogurt Salad 8
Marinated Vegetables 8
Cheese and Meat Plate 12
Soup of the Day 6

ENTREES

- Grilled Hamburger 11 ~ Add: Cheddar 1 / Bacon 1.5 / Queso Barra and Piquillo Pepper 2
Grilled Steak Flatbread with Harissa Mayo, Arugula and Crispy Onions 12
Chimayo Chile Rubbed Pulled Pork Sandwich with Carolina BBQ Sauce and Coleslaw 11
Goat Cheese and Piquillo Pepper Panini with Olives and Arugula on Walnut Wheat Bread 9
All Sandwiches above served with Fries or Green Salad
- Spring Nicoise with Grilled Tuna, Potato, Asparagus, Fava Beans, Egg, Olives 18
Herb Roasted Chicken with Red Smashed Potatoes and Mushroom Gravy 17
Pork Shoulder Braised in Beer with Onions, Caraway, Paprika with Boiled Potatoes and Rye Bread 16
- we use raw unpasteurized eggs in some preparations -
- please inform your server of any food allergies -

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BEVERAGES

- Courier French Press Coffee 2.5
Foxfire Teas 2.5
Aranciata / Limonata 2.5
Lurisia Sparkling Water ~ half liter 2.5 / liter 3.5
Coke / Ginger Ale 2.5
Iced Tea / Lemonade 3

**Please no more than 2 credit cards per table. Extras will be charged 2.00 per card.

