

The artisan cafe

Dinner Menu

Soup \$8

Soup Of The Day

Starters

Charcuterie Board \$23

with assorted local meats & cheeses

Baby Gem Ceaser Salad \$13

with pumpkin seeds, cherry tomato & shaved
parmesan cheese

Burrata Salad \$12

fresh Italian mozzarella with baby mixed
greens & balsamic glaze

Crusted Seared Ahi Tuna Salad \$18

with cucumber, avocado, tomato, slaw, on a bed of
arugula & greens

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Dinner Menu

Entree

Butchers Cut of the Day \$24
with shoestring fries & local vegetables

Southern fried chicken & waffles \$19
with jalapeño butter & maple syrup

Honey garlic glazed salmon \$24
with yukon mashed potato with asain slaw
& blistered snow peas

Heirloom tomato galette \$17
With pesto sauce

Dessert \$8

Carrot cake

Chocolate Mousse

Coffee & Espresso Drinks

Wine List

	Glass	Bottle
Comstock- 2018 Pinot Noir-Sonoma Coast.	\$17	\$55
Comstock- 2016 Zinfandel- Day Creek Valley	\$15.	\$48
Artesa- 2018 Cabernet Sauvignon-Napa Valley	\$18	\$75
Urban Legend-2016 Syrah-SierraFoothills	\$13	\$39
Rose		
Comstock -2020-Sonoma Coast.	\$11.	\$32
Whites		
Comstock- 2016 Chardonnay Sonoma Coast	\$15	\$50
Comstock -2017 Sauvignon Blanc-Sonoma Coast	\$13	\$39
Urban Legend- 2020 Grenache Blanc Napa Valley	\$11	\$33
Sparkling White		
Artesa- Cordoniu Napa Grand Reserve Brut Barrica Los Carneros Napa Valley	\$19	\$65