

Hot Pressed Sandwiches

All of our sandwiches are made on our Country or Walnut levain and served with house-made spicy carrot pickles

Served daily from 12:00 noon

Please Order at the Register

Humboldt Fog Goat Cheese

Fresh local goat cheese grilled on walnut bread

\$10.75

Pecorino & Almond

Sheep milk cheese & almonds crushed with olive oil, lemon, and sage

\$11.25

Three-Cheese Tasting

Bellwether Farms Jersey Carmody, Straus Cheddar, Rocinante Idiazabal

\$11.25

Membrillo & Idiazabal

A lightly smoked sheep's milk cheese with quince jam

\$11.25

Fromage Blanc & Banana

Cowgirl Creamery Fromage Blanc and sliced bananas with quince jam

\$10.75

Mozzarella & Tapenade

Fresh mozzarella with house-made nicoise olive and anchovy puree

\$11.25

Spicy Turkey

Peppered Turkey Breast, Provolone, broccoli rabe pesto

\$12.25

Jambon Royale & Gruyère

Niman Ranch smoked and cured ham & Dijon mustard on Country bread

\$11.75

Prosciutto & Provolone

San Daniele prosciutto and Italian provolone cheese with dressed arugula

\$11.75

Sopressata, Fontina, Broccoli Rabe Pesto

Spicy sopressata with Fontina cheese and spicy rabe pesto

\$12.00

Pastrami

Niman Ranch pastrami, Gruyère cheese, horseradish & Dijon mustard

\$12.50

Little Side Salad

Star Route Farms organic greens with lemon & shallot vinaigrette

\$3.95