

MÉLANGE

to be shared

CHARCUTERIE & CHEESE BOARD \$18

Selection Of Artisan Meats / Olives / Mustards
Pickles / Lahvosh / Honey / Dried Fruits / Nuts
Roasted Garlic

METZE PLATTER \$14

Hummus / Tzatziki / Marinated Feta / Olives
Pepper Dues / Pita

DATES \$12

Bacon / Point Reyes Blu Cheese / Almond
Balsamic Glaze

CALAMARI \$11

Panko Crust / Piquillo Aioli

BRUSSEL SPROUTS \$12

Toasted Pine Nuts / Sweet Chili / Tabasco
Pancetta / Fried Egg

CLASSIC SHRIMP COCKTAIL \$18

Poached Shrimp / Horseradish / Cocktail Sauce

CAPRESE SALAD \$14

Ripe Heirloom Tomatoes / Fresh Buffalo Mozzarella
Micro Basil / Cracked Black Pepper / Sea Salt
Balsamic Reduction / Extra Virgin Olive Oil

AHI POKE STACK \$16

Sushi Grade Ahi Tuna / Pickled Ginger
Wasabi / Ponzu / Mango
Eel Sauce / Bang Bag Sauce

SLIDERS \$18

Ground Wagyu / Fancy Sauce / Grilled Onions
White Cheddar/Fries

CHICKEN WINGS \$12

Choice of:
Korean BBQ / Cajun / Traditional

lighter fare

CEASAR \$12

Classic Dressing / Romaine/Cheese Toast / Anchoives

WEDGE \$12

Baby Iceberg / Point Reyes Blue Cheese
Pickled Shallots / Pancetta

BEEF SALAD \$12

Beet Green / Arugula / Sheep Milk Ricotta / Red Onion
Local Dates / Honey / Pistachio

MARGARETTA FLATBREAD \$10

Heirloom Tomatoes / Fresh Mozzarella / Micro Basil

ROAST GARLIC & SPINACH FLATBREAD \$10

Ricotta / Lemon / Spinach / Roasted Garlic
Micro Greens

SALAMI FLATBREAD \$10

Sugo / Salami / Mozzarella Cheese

larger plates

CHICKEN BAHN MI SANDWICH \$13

Grilled Chicken / Lettuce / Cilantro / Jalapeno
Pickled Carrots

MÉLANGE BURGER \$18

Kobe Beef / Bacon Jam / Fancy Sauce / White Cheddar

SCALLOPS AND PRAWNS \$35

Scallops / Prawns / English Green Pea Risotto
Market Vegetable / Lemon Butter Sauce

CHICKEN PICATTA \$32

Chicken Breast / Lemon Wine Sauce / Capers
Mashed Potatoes

SALMON FILET \$28

Miso Sauce / Mashed Potatoes / Brocollini

GRILLED FLAT IRON \$29

French Fries / Black Peppercorn Sauce