

Sweet Delights

L'Artisan du Chocolate — All Dark	
• Flight of Five	10
81% Pave Noir	4
Chocolate Cake	7
whipped cream and berries	
Tiramisu	7
with biscotti, espresso, cocoa powder	

Soft Drinks

Republic of Tea Ice Tea (500mL)	5
Pomegranate Green Tea,	
Blackberry Sage Black Tea	
Ginger Peach Decaf Black Tea	
Açaí Berry Red Tea	
Hank's Soda (12oz)	3
Orange Cream	
Root Beer	
Vanilla Cream	
Fentimans (9.3 oz)	3
Curiosity Cola	
Victorian Lemonade	

Espresso Drinks

Espresso	3
Cappuccino	4
Latte	4
Americano	4



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EVENING MENU

Our Philosophy
"PASSION"
about wine, beer, food
the subtle intermingling and fusion of tastes

Charcuterie

one (1) for 7 three (3) for 16 five (5) for 22

Soppresatta

Italian dry- cured salami w/ black peppercorns

Prosciutto di Parma

all natural artisan dry-cured aged ham from Iowa

Lomo de Cerdo

all natural artisan dry-cured Spanish pork tenderloin

Pork Rilette (house made)

slow cooked pork served pâté style

Bresaola

air -dried top round beef, lean and tender with a sweet musty smell

Chorizo

Its pungent, slightly firm meat is seasoned with the usual Spanish trinity of garlic, pimento and pepper, but it's also laced with cumin and oregano.

Nibbles

Marcona Almonds	5
tossed with EVOO and salt	
Marinated Olives	5
garlic, citrus, olive oil, herbs	
Hummus	5
house made and serve with crostinis	
OR served with carrot sticks	6
Blue Cheese and Onion Dip	5
house made and serve with crostinis	
OR served with carrot sticks	6

Cheese Selection

Chef's choice : three for 11

Your choice

three (3) for 13 five (5) for 17 seven(7) for 23

Soft & Mild

Robiola Bosina—Italy (cow, sheep)

mushroomy, salty, sweet

Kunik—Nettle Meadow, NY (goat)

unique and decadent -the paste is moist; the flavor is tangy and buttery.

Truffle Tremor—Cypress Grove (goat)

classic flavor of truffle meets the velvety perfection of ripened goat milk cheese.

Caña de Cabra — Spain (goat)

creamy texture, slightly earthy with a tangy finish and a bloomy white rind

Firm & Friendly

Manchego—Spain (sheep)

mild with a slightly briny nutty flavor

Lamb Chopper—Cypress Grove (sheep)

born to be mild, this cheese is buttery in color and flavor with a long, complex finish.

Taleggio DOP Gust' Antico—Italy (raw cow)

pasturized cow's milk cheese characterized by a reddish brown, mold marbled rind. Fairly strong, supple and a real find.

Fiscalini 18-Month Cheddar—California (raw cow)

aged cheddar, bandage wrapped; one of the best U.S. cheddars!

Parmigiano-Reggiano —Italy (sheep)

slightly granular hard cheese aged for 18 months

Monte Enerbro—Vila, Spain (goat cow)

mineral, woody, and quite piquant with chesnut, black walnut, and tarragon notes

Heublumen —Swiss (cow)

herbal and flowery taste and reminiscent of other Swiss Alps cows milk cheese that is butter, nutty, smooth

Blue

Valdeon—Spain (cow and goat)

stronger than Stilton but less intense than Cabrales. The Valdeón wheels are wrapped in Sycamore leaves which contribute to their distinctive appearance and complex flavor.

Saint Agur—France (cow)

a rich, creamy blue with a spicy blue flavor. mild in flavor and not too salty in comparison to more traditional blues

Stinky

Epoisses de Bourgogne—France (cow)

strong-smelling washed-rind cheese with an aroma of marc(brandy) with a mixture of salty, sweet milk

Rock In ' Plates

Arugala Salad	8
Fuji apples, dried cherries, red onions, shaved parmesan cheese, red wine vinaigrette	
Japanese Tomato Soup	6
Japanese tomatoes, fresh herbs,, tarragon emulsion	
Chopped Salad	10
chopped romaine lettuce, provolone, garbanzo beans, cherry tomatoes, turkey soppressata, fresh dill, champagne vinaigrette	
Oven Roasted Vegetables	8
seasonal Culver City farmers' market vegetables	
Caprese	10
fresh Burrata cheese, Heirloom tomatoes, basil pistou, crostini	
Grilled Truffle Cheese	11
imported pecorino boschetto, provolone, and house made truffle butter	
Add Prosciutto	13
Add Tomato Soup	14
Grilled Blue Cheese	11
braised cabbage, walnuts, apples	
Grilled Chicken Panini	10
basil aioli, piquillo peppers, Bucheron cheese, tomatoes	
Pulled Pork Sliders (2)	7
pickled onions with jalapeños, basil	
Savory Tart	6
caramelized onions, Smokey Blue cheese	
Smoked Sockeye Salmon	10
herb crème fraiche, capers, chopped egg, onions ,toast points	
Tuna Tartare	11
ahi tuna, avocado espuma, lime, citrus mango, baguette crisp	
Lump Crab Cups	10
lump crab, mango, lime, balsamic drizzle in a lettuce cup	
Antipasto	18
selection of marinated and pickled vegetables, nuts, olives, cheese and charcuterie	