

FOOD MENU

SOUP, SALAD AND SANDWICHES

TASHA'S GRILLED CHEESE \$14.00

Dubliner aged white cheddar and Laura Chenel's Chevre drizzled with honey and served on artisan sourdough with Herbes de Provence kettle chips and fruit

CAPRESE PANINI \$16.00

Mozzarella, basil pesto, tomatoes and barrel-aged balsamic on artisan sourdough bread with Herbes de Provence kettle chips and fruit

PROSCIUTTO, BRIE + FIG PANINI \$16.00

Brie, fig preserves, Italian prosciutto and arugula served on grilled sourdough with Herbes de Provence kettle chips

BURRATA SALAD \$18.00

Burrata and tomatoes topped with basil pesto, arugula and, olive oil and barrel-aged balsamic

SUNSHINE SALAD \$14.00

House grown lettuce mix topped with dried cherries, honey lemon goat cheese, apples and candied Oregon hazelnuts tossed in balsamic vinaigrette

MUG OF SOUP \$8.00

Rotating soup served in a large mug.
Add a half Sunshine salad for \$7.

TAPAS

ARTISAN BREAD \$7.00

Sourdough bread and ciabatta + focaccia served with olive oil, herbs and balsamic

BREADSTICKS AND PESTO \$5.00

Grissini breadsticks served with pesto

KIDS CHARCUTERIE \$10.00

Cheez Its, fruit, cheddar, mozzarella, salami and graham crackers served in a kids bento box.

SMALL PLATES

ANTIPASTO PLATTER \$24.00

Gourmet cheeses, cured meats, marinated olives, cornichons, marcona almonds and dark chocolate served with toasted artisan bread and gourmet crackers

CHEESE BOARD \$20.00

Gourmet cheeses paired with fruit, marcona almonds, pickled veggies and dark chocolate served with toasted artisan bread and gourmet crackers

BURRATA + FOCACCIA \$24.00

Burrata, Oregon peach preserves, prosciutto, arugula, peppadews, pesto, olive oil and balsamic glaze with herbed focaccia bread

WARM BRIE \$18.00

Baby Brie wheel baked and topped with raspberry compote served with toasted artisan bread

CAPRESE BRUSCHETTA \$16.00

Baguette slices topped with basil pesto, fresh sliced mozzarella, tomatoes and barrel-aged balsamic vinegar

BACON + DATE GOAT CHEESE \$16.00

Meyer lemon goat cheese topped with warm candied bacon and dates served with artisan bread and crackers

ARTICHOKE DIP \$14.00

Fresh, creamy artichoke dip baked to perfection, topped with blue cheese and served with toasted artisan bread

YOUR GRANDMA'S APPETIZER \$12.00

A brick of cream cheese topped with warm Rose City Pepper Jelly served with crackers. That's it, that's the appetizer.

FRENCH ONION DIP \$10.00

House made French onion dip served with kettle chips