

SMALL PLATES & SNACKS

WARM HOUSE MARINATED OLIVES 6

MARCONA ALMONDS
with togarashi salt 6

EDAMAME HUMMUS 9
grilled pita, harissa olives

YELLOWTAIL CRUDO* 16
pistachios, green olives, shiso

CRAB DIP 14
dynamite sauce, masago, grilled bread

WAGYU STEAK TARTARE* 13
preserved lemon, ras al hanout, grilled bread

CRISPY FRIED CHICKEN WINGS 12
mole rub, poblano ranch

LAMB SAUSAGE FLATBREAD 14
cured olives, goat cheese, arugula

BURRATA FLATBREAD 12
overnight tomatoes, basil

CURED

Served with Country Bread & Mustard

COUNTRY PATE & CORNICHONS 12

LA QUERCIA ROSSA PROSCIUTTO &
FRA' MANI SALAMI 14

SELECTION OF 2 AMERICAN CHEESES,
PROSCIUTTO, SALAMI & COPPA 24
candied pecans, raisin walnut bread

CHEESE

BURRATA 12

grilled peaches, olive oil croutons, mint

BAKED BRIE 14

candied pecans, apple & cranberry jam,
raisin walnut bread

AMERICAN CHEESE PLATE 15

candied pecans, raisin-walnut bread

VEGETABLES

CAESAR SALAD 12

hearts of romaine, overnight tomatoes,
parmesan, white anchovies, herb croutons

BABY KALE SALAD 14

smoked chicken, tomatoes, bacon, onion,
blue cheese, red wine vinaigrette

GWEN'S SALAD 14

field greens, avocado, beans, radishes,
grilled scallions, fried goat cheese, poblano ranch dressing

ADDITIONS

chicken 5, shrimp 8, salmon* 7

GRILLED ASPARAGUS 8

blue cheese, pine nuts

CHARRED BROCCOLI 8

parmesan, furikake butter

ROASTED MUSHROOMS 9

fried goat cheese

LARGE PLATES

RICOTTA GNUDI 16
cherry tomatoes, brown butter, parmesan

THE GWEN BURGER* 16
slagel family beef, white cheddar, bacon,
secret sauce, lto

SLAGEL FAMILY FARMS ROAST CHICKEN 21
fregola, charred broccoli, tomatoes, natural jus

GRILLED SKIRT STEAK* 26
green beans, fried green plantains,
chimichurri, lime crème fraîche

PAN ROASTED SALMON* 24
roasted mushrooms, snow peas, bok choy,
warm miso vinaigrette

SWEETS

LEMON CHEESECAKE 8
peach mostarda

SEASONAL PIE 8
a la mode

CHOCOLATE & PEANUT CRUNCH 8
dark chocolate mousse, peanut brittle,
caramel, whipped cream

GELATO & SORBET 8
varies daily