

Culinary Offerings

BY EXECUTIVE CHEF BENNY DERRINGER

CHEESE & CHARCUTERIE PLATE - \$30 (HALF)/\$40 (FULL)

chef's selection of artisan cheeses, gourmet meats, dried fruits, nuts, crackers, olives

MARINATED CASTELVETRANO OLIVES - \$10

fennel pollen, citrus zest, thyme, Olea Farms olive oil, garlic

WARM DEMI BAGUETTE - \$10

whipped ricotta butter, Calcareous Zinfandel salt

HOUSE MADE POTATO CHIPS - \$10

served with roasted red bell pepper dip

PARMESAN FRIES - \$12

24-month-aged parmesan, roasted garlic aioli

CAPRESE SALAD - \$18

cherry tomatoes, fresh mozzarella, torn basil, extra virgin olive oil, balsamic glaze

Add Mary's Organic Crispy Chicken \$10 | Add Bacon \$6

STRAWBERRY PANZANELLA SALAD - \$18

fresh strawberries, cornbread croutons, goat cheese mousse,
mixed greens, burnt orange and rosé vinaigrette

Add Mary's Organic Crispy Chicken \$10 | Add Bacon \$6 | Vegan Option: Request No Goat Cheese

CRISPY CHICKEN CESAR SALAD - \$25

Mary's organic crispy chicken thigh, house-made Caesar dressing, brown butter croutons,
24-month-aged parmesan, pepitas, lemon

Add Bacon \$6 |

MEDITERRANEAN ARUGULA SALAD - \$28

Served warm with wilted arugula, cashews, dried cherries, Kalamata olives, shaved fennel,
Brussels sprouts, Calabrian chili, lemon, and pepitas

Add House-cured Duck \$10

HOUSE BURGER - \$28

Certified angus beef, caramelized onions, cheddar cheese, tomato, house-made dill pickles,
pepperoncini, and lettuce, with house-made spread on a brioche bun. Choice of salad or chips.

SHRIMP PASTA - \$30

Mighty Cap Mushroom, shaved fennel with Calcareous Chardonnay butter beurre blanc sauce,
24-month-old parmesan.

ASK YOUR SERVER ABOUT TODAY'S SOUP & DESSERT SPECIALS

VELLAMO SPARKLING & STILL WATER - \$6 SAN PELLEGRINO FRUIT DRINKS - \$3

KINDLY NOTE CALCAREOUS DOES NOT SPLIT CHECKS MORE THAN TWO WAYS