

SMALL PLATES

WILLUNGA ALMONDS	\$5
Roasted with our own smokey spice blend	
SPICED OLIVES	\$5
Roasted with blood orange and fennel seed	
HOUSE MADE SOURDOUGH FOCACCIA	\$7
Olive Oil, Bodegas Toro Albalá sherry vinegar	
WHITE ANCHOVIES	\$14
Toasted sourdough focaccia, vinaigrette, herbs	
CURED MEATS & PICKLES	\$12
Borgo Coppacolla, cornichons, pickled shallots	
CHEESE	\$18
Coulommiers double cream brie, <i>France</i>	
Comté 18 month cave aged, <i>France</i>	
MUSHROOM CROQUETAS	\$17
Westside Mushies oyster mushrooms, Section 28 <i>La Saracca</i> cheese	
WILLUNGA GELATO CO. SORBET	\$5
Mandarin, Chocolate, Honey	

**Please not this is a sample menu, items are subject to change*