

THE RABBIT HOLE

SOUPS & SPREADS

Tomato Basil Soup \$10

Basil oil, shaved parmesan
GF, vegetarian

Add smoked gouda & brie grilled cheese on
sourdough bread +\$12

Housemade Traditional Hummus \$14

Chili oil drizzle, cucumbers, warm pita
GF by Request, Vegan

Roasted Butternut Squash \$16

Butternut squash and feta purée, candied
walnuts, sweet red peppers, toasted crostini
GF, vegetarian

Eggplant Confit Spread \$16

Roasted eggplant, bell peppers, fresh herbs,
olive oil, warm pita
GF by Request, Vegan

Rabbit Hole Spread Sampler \$27

Housemade Traditional Hummus, Roasted
Butternut Squash, Eggplant Confit Spread
served with cucumber, crostini, and warm pita

SALADS

Traditional Caesar \$16

Crisp romaine, parmesan, garlic croutons,
anchovies, cracked black pepper, house Caesar
Add chicken +5

Crispy Quinoa Salad \$16

Mixed greens, dried cranberries, toasted quinoa,
candied pecans, parmesan, and champagne
vinaigrette

GF (vegan without parmesan)

Add chicken +5

Blood Orange Beet Carpaccio \$16

Thinly sliced beets, arugula, feta, pistachios,
blood orange vinaigrette
GF, Vegan

BOARDS

Charcuterie Board \$21 / \$38

Prosciutto, capocollo, aged cheddar, triple-
cream brie, goat cheese, cornichons, mixed
olives, grapes, seasonal jam

Add: Potato chips, crème fraîche, caviar, and
chives +\$18

GF by Request

Dessert Board \$14 / \$26

Selection of sweets, dried fruits, nutella,
strawberries, candied nuts

GF by Request

FLATBREADS

Blueberry Flatbread \$20

Brie, goat cheese, apricot, blueberries, fresh
thyme
Vegetarian

Mushroom Flatbread \$21

Roasted mushrooms, red wine crème
fraîche, pecorino romano
Vegetarian

BBQ Chicken Flatbread \$22

BBQ chicken, tricolor peppers, onions,
scallions, mozzarella, cheddar

Fig & Prosciutto Flatbread \$24

Fig jam, prosciutto, arugula, shaved
parmesan, pomegranate balsamic

Arrabiata Margherita \$21

Spicy arrabiata sauce, fresh mozzarella,
basil, shaved parmesan, chili oil
Vegetarian

Gluten-Free Crust Available +\$4



Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain health conditions. While we take precautions to reduce the risk of cross-contamination, our kitchen handles various ingredients and cannot guarantee that any menu item is completely free of allergens.

SMALL PLATES

Deviled Egg Flight \$21

Maple cured bacon, pickled jalapeño, and
crispy onion (two of each)
Microgreens, truffle potato chips
Caviar upgrade +\$12
GF

Burrata Plate \$21

Fresh burrata, roasted seasonal squash,
basil, mint oil, pistachios, hot honey, toasted
crostini

Vegetarian, GF on Request

Stuffed Dates Duo \$17

Two bacon-wrapped goat cheese dates with
maple glaze
Two goat cheese dates topped with candied
walnuts, fresh herbs, and fleur de sel
GF

SANDWICHES & SUCH

Quesabirria \$21

Three corn tortillas, slow-braised beef,
mozzarella, onions, cilantro, salsa verde,
consommé
GF

French Dip Sliders \$24

Slow-roasted beef, crispy onions, horseradish
aioli, au jus

Pesto Chicken Sandwich \$21

White-meat chicken, basil pesto, arugula,
melted mozzarella, roasted red pepper aioli

Gluten-Free Bread Available +\$4

ENTRÉES

Italian Sausage with Roasted Peppers, Onions & Potatoes –\$26

Oven-roasted sweet Italian sausage with caramelized peppers, onions, and herb
potatoes
GF, DF

Crispy Chicken Schnitzel \$28

Golden pan-crisped schnitzel, garlic mashed potatoes, creamy wild mushroom sauce
GF

Grandma's Meatballs \$27

Slow-simmered beef & pork meatball's in Sunday gravy, ricotta, fresh basil, crostini

DESSERTS

Affogato \$11

Vanilla gelato topped with fresh espresso
GF

Tiramisu \$14

Espresso-soaked ladyfingers, mascarpone cream
Vegetarian

Seasonal Dessert

Market Rotating selection