



THE RABBIT HOLE

SOUPS & SPREADS

Butternut Squash Soup \$12

Finished with sage pesto & toasted pine nuts

Pumpkin Hummus \$13

Served with pita chips & crudité

BOARDS

Charcuterie Board (Small or Large) \$15/\$30

Chicken liver truffle mousse, Prosciutto, Capicola, Gouda, Camembert cheese, Cornichons, Olive tapenade & Dried apricots

Dessert Board (Small or Large) \$12/\$24

An assortment of seasonal sweets, chocolates, pastries & fruits

FLATBREADS

Peach Flatbread \$16

Roasted peaches, goat cheese, pine nuts, ricotta & basil

Mushroom Flatbread \$18

Roasted mushrooms, red wine crème fraîche, pecorino romano

SMALL PLATES & SALADS

Olives & Nuts \$8

Warm roasted olives & almonds with rosemary & thyme

Roasted Beets \$10

With herbs & seasonal garnish

Quesabirria \$17

Three corn tortillas with onions, cilantro, salsa verde, & consommé

French Dip Sliders \$17

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

Apple Harvest Salad \$16

Apples, pomegranate seeds, walnuts, blue cheese, apple cider vinaigrette, mesclun greens

Burrata Plate \$18

Fresh burrata, sundried tomato jam, roasted beets, pistachios & basil oil

Caviar Deviled Eggs \$40

Classic deviled eggs topped with caviar