



# THE RABBIT HOLE

## BOARDS

### Charcuterie Board \$21 / \$38

chef's choice of meats, cheeses, seasonal jams, fresh fruit, and crackers

### Vegetarian Board \$21 / \$38

chef's choice of cheeses, seasonal jams, fresh fruit, nuts, honey, and crackers

## GREENS & BOWLS

### Creamy Zucchini & Leek Soup \$11

olive oil, herbs

### Rabbit Hole Caesar \$16

baby gems, parmesan, anchovy, garlic croutons  
add chicken +5

### Crispy Greens \$16

snap peas, fennel, green apple, watermelon radish, almonds, lemon vinaigrette  
add chicken +5

## CONCERNAS

### Smoked Trout Plate \$30

spiced labneh, capers, cucumber, radish, herbs,  
toasted sourdough

### Miso Ricotta Toast \$16

toasted sourdough, whipped miso ricotta,  
anchovies, chives

## SPREADS & LIGHT BITES

### Deviled Egg Flight \$21

a trio of deviled eggs: smoked salmon & dill, pickled onion & micro leek, bacon & chives, served with micro-greens and truffle potato chips  
caviar upgrade +12

### Classic Hummus \$14

chili oil, warm pita, cucumber

### Beet & Whipped Feta \$16

beet purée, whipped feta, pistachio, herbs, crostini

### Lemon Artichoke Spread \$15

creamy blend of artichoke, parmesan, lemon zest, and chives, finished with olive oil  
served with toasted crostini

### Spread Sampler \$27

hummus, lemon artichoke spread, beet & whipped feta, cucumber, pita, crostini

### Stuffed Dates Duos \$17

bacon-wrapped goat cheese, maple glaze; goat cheese, candied walnut, herbs

### Roasted Carrots \$16

lemon yogurt, chili oil, honey, radish, mint, pistachio

### Roasted Tomato & Fennel Burrata \$18

slow-roasted tomatoes, caramelized fennel, honey, red wine vinegar, basil, burrata, crostini

## The Rabbit Hole Picnic

classic hummus with chili oil, lemon artichoke spread, and beet & whipped feta served with warm pita, grilled crostini, cucumber, chef's choice of cheese, honey, accompanied by candied pecans, dates, fresh fruit, seasonal jam, olives, and assorted crackers  
finished with crispy greens, snap peas, shaved fennel, green apple, watermelon radish, slivered almonds, and lemon vinaigrette

For Two \$58 | For Four \$96 | For Six \$138

MENU ITEMS CAN BE MADE GLUTEN FREE BY REQUEST

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.





# FLATBREADS

**BBQ Chicken \$22**

tricolor peppers, caramelized onion, scallion, mozzarella, cheddar

**Arrabbiata Margherita \$21**

spicy arrabbiata, fresh mozzarella, basil, chili oil

**Asparagus & Lemon Ricotta \$21**

charred asparagus, lemon ricotta, mozzarella, herbs

**Strawberry & Goat Cheese \$21**

fresh strawberries, basil, balsamic

**Fig and Prosciutto Flatbread \$24**

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

**Flammkuchen \$22**

crème fraîche, onion, bacon, nutmeg, chives

**Sweet Heat Debate Flatbread \$22**

caramelized pineapple, savory ham, red peppers, fresh jalapeños, melted mozzarella, finished with a touch of hot honey

**Honey Pistachio \$18**

mascarpone, honey, pistachio, orange zest

# SIGNATURE PLATES

**Birria Tacos \$21**

slow braised beef, melted cheese, cilantro, onion, consommé

**French Dip \$21**

shaved beef, crispy onions, horseradish, au jus

**Pesto Chicken Sandwich \$21**

mozzarella, roasted red pepper aioli, arugula, potato chips

**Rabbit Hole Crab Tower \$28**

lump crab layered with avocado, tomato, mango, and crisp cucumber, topped with red onion, cilantro, microgreens, and ginger-lime dressing served with organic tortilla chips

**Chicken Schnitzel \$24**

celeriac remoulade

**Lollipop Lamb Chops \$28**

garlic, rosemary, honey, whipped peas, mint, feta

# DESSERTS

Affogato \$11 | Housemade Tiramisu \$14 | The S'mores Experience \$32/\$54 | Sorbet \$8 | Dessert Board \$14/\$26

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