



FROM THE BRUSCHETTERIA FOOD TRUCK • EVERY WEDNESDAY 4:30PM TO 7:00PM

Indonesian Street Food, December 5th by Julie Ring

STREET FOOD MENU

RENDANG

Spiced Braised Brant Beef in Coconut Milk served with Steamed White Rice and Chilies \$12

2017 Viognier

SOTO AYAM

Indonesian "Chicken and Noodle" Soup in a Mildly Spicy Broth of Green Chilies, Turmeric, Vermicelli Noodles, Soft-Boiled Farm Egg and Shredded Mary's Organic Chicken Topped with Fried Sh:

2017 Gewürztraminer

MARTABAK MANIS

"Turnover Pancake" a Fluffy Pancake Made of Coconut Milk Stuffed with Melted Butter, TCHO Grated Chocolate, Sweetened Condensed Milk and Jack Cheese \$5.5

2016 Grenache

Ask About Chef Julie's Suggested Wine Pairings Flight \$20

BRUSCHETTERIA MENU

INSALATE (SALADS)

CAVALO

Farm Kale and Cabbage, Garlic Anchovy Dressing, Pecorino, Apples SMALL: \$6 | LARGE: \$10.50

CONTORNI (SIDES)

BRUSSELS SPROUTS

Caramelized Brussels Sprouts with a Farm Honey Vinaigrette and Candied Rosemary Almonds and Pistachios \$6.5

ROSTICCERIA (MEAT)

POLLO ARROSTO

Mary's Organic Chicken, Rosemary, Lemon
HALF ORDER: \$11.50 | FULL ORDER: \$20

BRUSCHETTE

PORCHETTA

Long and Bailey Farms Pig, Garden Herbs, Red Onion, Aioli, Pecorino \$12

FRESCO

Melted Burrata, Roasted Cauliflower and Farm Brassicas, Mint and Garum Vinaigrette \$11.5

DOLCI (DESSERT)

WARM COOKIE Chocolate Chip, Hazelnut with Jacobsen Sea Salt \$3