



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

Galentine's Day Street Food, February 13th by Chef John McConnell

STREET FOOD MENU

ENSALATE DI BRASSICA

Mixed Salad of **Farm Broccoli**, **Romanesco**, **Cauliflower**,
Burrata Cheese, **Salsa Verde** and **Fresh Mint** \$12.5
2017 Oak Knoll Sauvignon Blanc

WAFFLE AND EGGS

Savory Potato and "Everything Seasoning" Waffle, Crème
Fraiche, **Herb** and **Radish** Salad with Cured Trout Roe
\$14.50
2017 Chardonnay

KING SALMON 'A LA PLANCHA'

Crispy Skin Ora King Salmon "Mi-Cuit" with Salad of Chilled
Quinoa, Lentils, **Broccoli Rabe** with Olive Relish
and **Grilled Lemon** \$18.5
2016 Grenache

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

BRUSCHETTERIA MENU

INSALATE (SALADS)

FIRECRACKER

Winter Greens and **Farm Kale**, Firecracker Dressing and
Power-Seed Mix topped with **Clif Family Maple Curry**
Cashews and Peanuts SMALL: \$8.5 | LARGE: \$13

CONTORNI (SIDES)

SEASONAL ARANCINI

Breaded Risotto with Fontina and **Honey Nut Squash** served with
Salsa Pomodoro \$7.5

ZUPPA

Farm Inspired Soup, changes daily \$5/cup \$8/bowl

ROSTICCERIA (MEAT)

POLLO ARROSTO

Mary's Organic Chicken, **Rosemary**, **Lemon**
HALF ORDER: \$13 | FULL ORDER: \$22

BRUSCHETTE

FUNGHI seasonal mushrooms, melted fontina, **chives**
\$13.5

BBQ CHICKEN Mary's BBQ-Rubbed Chicken salad with
celery, **CF Barbecue Walnuts and Almonds**, Smoky Carolina-
Style Sauce with Bread & Butter pickles \$13.5

DOLCI (DESSERT)

BUDINO TCHO chocolate, Jacobsen Sea Salt, Whipped
Cream \$5.5

WARM COOKIE Chocolate Chip, Hazelnut with Jacobsen
Sea Salt \$3.5