



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

Backyard BBQ Street Food, April 17th by Miles Davis

STREET FOOD MENU

PULLED PORK "SAMMY"

Long & Bailed Pork Shoulder, MD Slaw, Pickles and "Cali-Gold" sauce on a Buttered Bun with Salt n' Vinegar Chips

\$16.50 *2016 Grenache*

MAC N' CHEESE

Smoky Ham and 3-Cheese Baked Macaroni topped with a Garlic Parmesan "Crust" \$11 *2016 Chardonnay*

BAKED BEANS

Bacon and Molasses Baked Heirloom Beans \$9.50

SIDE O' SLAW SALAD

Napa Cabbage "Slaw" with Poppyseed Dressing with *Farm Chili-Powder and Honey*, Tart Granny Smith Apples, Topped with *Clif Family*

BBQ Walnuts and Almonds \$12.50

2018 Rosé of Grenache

Ask About Miles' 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* \$8.5/small \$13/large

CONTORNI (SIDES)

SEASONAL ARANCINI

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

ROSTICCERIA (MEAT)

POLLO ARROSTO

Mary's Organic Chicken, *Rosemary*, Lemon

HALF ORDER: \$13 | FULL ORDER: \$22

BRUSCHETTE

CARNI

Brandt Beef Brisket, Calabrian Aioli, Melted Gruyere, *Red Wine Picked Onions and Farm Greens* \$14.5

FUNGHI

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

DOLCI (DESSERT)

WARM COOKIE

Clif Family Chai Spice "Snickerdoodle" \$3.5

BUDINO

TCHO Chocolate, Jacobsen Sea Salt, Whipped Cream \$5.5