

**CHEESE AND CHARCUTERIE BOARD \$30**

Chef's Selection of Two Meats, Three Cheeses, Accoutrements, Candied Walnuts, Oat Crackers and Demi Baguette

**FIVE CHEESE BOARD \$36**

Chef's Selection of Five Assorted Cheeses, Accoutrements, Candied Walnuts, Oat Crackers and Demi Baguette

**SALADS****JULIA'S NIÇOISE SALAD \$16**

Organic Spring Mix topped with Fresh Green Beans, Red Cherry Tomatoes, Italian Tuna, Potato Salad, Hard-Boiled Eggs, Kalamata Olives and Capers. Doug's Dijon Vinaigrette

**ARUGULA SIDE SALAD \$6**

Arugula, Parmesan Cheese, Doug's Dijon Vinaigrette, Grilled Bread

**GREEN SIDE SALAD \$6**

Fresh Greens, Parmesan Cheese, Balsamic Vinaigrette, Grilled Bread

**CASTELVETRANO OLIVES \$7****MARCONA ALMONDS \$9****MARGERUM ESTATE OLIVE OIL WITH BAGUETTE \$5****BABY CHICKPEA HUMMUS WITH BAGUETTE \$10****OLIVE TAPENADE AND GOAT CHEESE WITH BAGUETTE \$10**

Laura Chenel Goat Cheese

**SB SMOKEHOUSE SALMON ON CUCUMBER \$11**

Served with Crème Fraîche, Chives and a Lemon Wedge

SALAD ADDITIONS

GRILLED CHICKEN \$6

SMOKED SALMON \$6

**SANDWICHES & PIZZAS****JULIA'S FAMOUS TUNA SALAD SANDWICH \$15**

Italian Tuna, Mayonnaise, Chopped Celery, Onion, Pickles, Capers, Splash of Fresh Lemon, on Butter Croissant, garnished with Onion, Lettuce, Tomato and a side of Homemade Pickles

**GRILLED CHICKEN PIZZA \$18**

Organic Tomato Sauce, Mozzarella, Grilled Chicken, Mushrooms and Caramelized Onions

**MARGHERITA PIZZA WITH BASIL \$15**

Organic Tomato Sauce, Mozzarella, Cherry Tomatoes and Basil

ADDITIONS

SOPPRESSATA \$6

PROSCIUTTO \$6

GRILLED CHICKEN \$6

VEGAN SAUSAGE \$6

TOMATO \$3

MUSHROOMS \$3

ROASTED BELL PEPPER \$3

CARAMELIZED ONION \$3

**GRILLED CHEESE PANINI \$16**

Barely Buzzed Beehive Cheddar and Bacon, Grilled Baguette with a side of House Made Pickles and Edmond Fallot Dijon Mustard on a bed of Arugula

**SAUSAGE PIZZA WITH PEPPERS AND ONION \$18**

Organic Tomato Sauce, Mozzarella, Vegan Gardein Italian Sausage, Bell Peppers and Caramelized Onions (VG)

**CAULIFLOWER CRUST PIZZA \$15**

Mozzarella, Mushrooms and Arugula (GF)

**CREATE YOUR OWN \$10+**

Organic Tomato Sauce and Mozzarella

**SWEETS****RORI'S MARGERUM AMARO ICE CREAM**

INDIVIDUAL \$6.50

PINT \$12.95

Rori's Artisanal Creamery, Santa Barbara, Contains Alcohol

**RIVIERA ROSÉ SORBET \$6.50**

Twenty-Four Blackbirds Chocolates, Santa Barbara, Alcohol Free

*Our kitchen contains nuts, dairy and gluten. Please mention any dietary restrictions or allergies.*