

meat + cheese

one for \$6 - three for \$15

Salumi Toscano – black pepper

Jamón Serrano – dry-cured Spanish ham

Capicola – spicy pork shoulder

Chorizo – dried Spanish sausage

Lomo – paprika cured pork loin

Jamón Ibérico – acorn fed Spanish ham **\$15 oz**

Six Month Manchego – sharp, firm, sheep

Sweet Grass Green Hill – tangy, soft, cow

Cana de Cabra – tangy, soft, goat

Valdeón Blue – assertive, creamy, cow and goat

Clothbound Cheddar – nutty, firm, cow

San Simon – smoked, semi-firm, cow

soup & salads

Heirloom Tomato Gazpacho – crispy prosciutto 7

Little Gem – bacon lardons, tomato, chives, Valdeón blue cheese dressing 9

Rocket Salad – arugula, manchego, almond apple, charred onion vinaigrette 8

Coal Roasted Beets – goat cheese, mint, sherry vinaigrette 7

Kale Caesar Salad – brioche croutons, manchego, anchovy vinaigrette 8

tapas

Marcona Almonds 5

Olives – warmed mixed olives, citrus zest, rosemary 5

Chicharrones – fried pork skin, sweet cayenne rub 3

Boquerones – anchovies, parsley, garlic, olive oil 5

Wood Grilled Artichokes – lemon butter, chili flakes 9

Goat Cheese stuffed Piquillo Peppers – crostini 10

Short Rib Croquettes – romesco sauce 10

Lamb Empanadas – housemade hot sauce 9

PEI Mussels – piperade, white wine, garlic croutons 10

Crispy Calamari – pickled jalapeño, sweet chili sauce 7

Colossal Crabcake – mango beurre blanc red onion-papaya-pepper relish 16

Grilled Spanish Octopus – yukon gold potato paprika butter, sweet pepper, parsley, lemon, evoo 13

MADE Skewers – springer mountain chicken merguez sausage, onion, pepper, zucchini, mushroom, garlic-rosemary olive oil 9

Wood Grilled Vegetables – seasonal mix, cumin chickpea fries, olivetta 9

Oysters Rockefeller – grilled with creamed spinach panko, melted manchego 12

brunch

Spanish Frittata – spanish potato, egg, manchego fritatta, raddichio-arugula salad, radish, charred onion vinaigrette 16

Goat Cheese-Avocado Toast & Trout Salad radish, parsley, watercress, lemon, olive oil 17

MADE Brioche French Toast – apricot compote, fruit salad 14

Steak & Eggs – grilled skirt steak, two fried eggs, goat cheese hash brown, chimichurri 18

Scrambled Eggs – asparagus, mushrooms, manchego cheese, fruit salad 16

Crabcake Sandwich – brioche bun, tomato aioli, baby gem lettuce, roasted potatoes 18

brunch sides

Basket Theo's Bakery bread – butter, apricot compote 8

Bacon 4

Goat Cheese Hash Brown 5

Fruit Salad 5

drinks

Mimosa 7

Bloody Mary 7

Orange juice 3

Coffee 2²⁵ / **Espresso** 3



Executive Chef: Erick Balderrama