



# SEE YA LATER RANCH

## STARTERS & SHAREABLES

### **Feature Soup \$9**

Rotating seasonally inspired creations

### **Cheese & Charcuterie Board \$18 | \$28**

Selection of cured meats, local cheeses, house preserves, crostini, spreads, pickled vegetables

### **Warm Baked Bread \$8**

Served with honey chive butter

### **Warm Cheese Skillet \$19**

Served with crostini + seasonal garnish

## PANINIS

your choice of chips, soup, or artisan salad

### **The Porto \$17**

Smoked portobella, chili pesto, roasted red peppers  
fresh mozzarella, crushed falafel, crispy olives

### **The Cubano \$17**

Smoked pork shoulder, maple mustard, house pickles,  
fresh mozzarella, ancho aioli, cabbage slaw

### **Roasted Tomato & Mozzarella \$17**

Roasted tomatoes, basil pesto, olive tapenade, mozzarella

## MAINS

### **Mushroom Rigatoni \$16 | Add Chicken \$5**

Roasted mushrooms, arugula, grana padano, madeira  
cream sauce, garlic bread wedge

### **Hunter's Pie \$19**

Braised beef + bison, sweet carrots, green peas,  
Rover jus, duchess potato