Lunch

SERVED FROM 11AM-4:20PM

1.	SEALEGGS: Devilled eggs with piquillo peppers, sweet gherkin and bacon garnished with Hacelback caviar.	\$9
	HOUSE SALAD: Arugula tossed in our beer mustard vinaigrette comes with artichokes hearts, olives, and tomatoes.	\$6
	Add meat for \$2 BEET STACK: Beets, goat cheese, walnuts, beer mustard vinaigrette and arugula.	\$6
	CAPRESE SALAD: Fresh mozzerella, tomatoes, and fresh basil with organic extra virgin olive oil and balsmic reduction.	\$6
	CHORIZO AND FIGS: Chorizo, figs, honey, balsamic, topped with chevre and parsley.	\$8
	MEATBOWL : Red Sauce, Meatballs, pepperoni, onions melted mozzerella in a bowl with side of crackers and pickles.	\$8
	MEATBALL SANDWICH: Toasted brioche, melted mozzerella served with chips and doux south pickles on the side.	\$9
	WASSAMADAWICH: Toasted brioche, melted mozzerella, arugula pickled onions, chipotle aoli then choose ham or turkey as your base then select beef salami, pork salami, spicy capoccola or duck pastrami served with chips and doux south pickles on the side.	\$11
	TUNA MELT: Toasted brioche, melted mozzerella, arugula pickled onions, line caught tuna, w or w/o mayonnaise.	\$9
9.	JUS' CHEESE - Authentic Italian Crust non-GMO organic crust direct from Naples Italy made with tomatoes from Italy and skim milk mozzerella. (*Lactose free options)	\$10
	Add meat for \$2 and veggies for \$1 MARGHERITA - Authentic Italian Crust, Red sauce, organic basil, fresh tomatoes and fresh organic basil, fresh mozzerella.	\$10
	THE DUTCHESS - Cheese, olive oil and garlic sauce.	\$9
	THE NADA FACE - Red sauce and all available vegetables without cheese, unless you prefer it (add .50) or sub for garlic sauce.	\$10
	THE GAMBINO - Red sauce, cheese, meatballs, pepperoni, onions and mushrooms.	\$12
	DON QUIXOTE - Red sauce, Skim milk cheese, Serrano ham, chorizo, figs	\$15

TAPS & FOOD

7.	TAPAS DEL MAR: Comes with aged Manchego cheese, olives, artichoke hearts, and roasted piquillo peppers. choose one - habanero oysters - smoked mussels- smoked oysters- oct	\$10.5 opus
	SEALEGGS : Our own recipe deviled eggs, paprika, piquillo peppers, bacon, pickle, and topped with Hackelback caviar.	\$10
	ATÚN: (Tuna) Stuffed piquillo sweet pepper with manchego cheese, capers, and olives.	\$9
	CRABICHE (Crab ceviche: Mixed blue crab meat ceviche in saffron citrus marinade, comes with sesame crackers.	\$10
	TUNA MELT: Premium wild caught tuna with organic lemon slice, melted mozzerella, piquillo peppers, arugula, pickled onions served with chips.	\$10
7.	HOUSE SALAD: Arugula tossed in our beer mustard vinaigrette comes with artichokes hearts, olives, and tomatoes. Add a meat for \$2	\$6
	SPINACH SALAD: Spinach, cranberries, walnuts, chevre, beer mustard vinaigrette.	\$6
	BEET STACK: Arugula salad, walnuts, goat cheese, beer mustard vinaigrette.	\$7
	CAPRESE SALAD: Fresh mozzerella, tomatoes, and fresh basil with organic extra virgin olive oil and balsamic.	\$7
-	CHORIZO AND FIGS: Chorizo, figs, honey, balsamic, topped with chevre and parsley.	\$9
	MEATBOWL: Red Sauce, Meatballs, pepperoni, onions melted scamorza in a bowl with crackers.	\$9
	MEATBALL SANDWICH: Toasted brioche, melted mozzerella served with chips and doux south pickles on the side.	\$9

Charcuterie

PICK ONE \$8
PICK TWO \$12
PICK THREE \$15
3 MEAT 3 CHEESE \$22

MEATS: figs, Marcona almonds, crackers

- Sopressa (Pork Salame)
- Serrano Ham (Spanish ham)
- Chorizo (Spanish pork)
- Mortadella (Pork)
- Spicy Capocolla (Pork)
- Pastrami (Duck)
- Breseaola (Beef tenderloin)
- Beef salami (Beef)

CHEESE : FIGS, OLIVES, CRACKERS

- Manchego (sheep, 6 mos+)
- Seasonal Gouda (cow, 2-3 mos)
- Asher Blue (cow, 2 mos)
- Humboldt Fog (goat, 2 mos)
- Chevre (goat)
- Griffin w/ Terminus porter (raw cow, 12 mos)
- Seasonal Cheddar (cow, 6-18 mos)

Pizza *May sub on Jus' Cheese and Margherita

-		
9.	JUS' CHEESE - Authentic Italian Crust non-GMO organic crust direct from Naples Italy made with the best tomatoes, and skim milk mozzerella. (*Lactose free options) Add a meat for \$2 and veggies for \$1	\$10
	MARGHERITA - Authentic Italian Crust, Red sauce, organic basil, fresh tomatoes and fresh organic basil, fresh mozzerella.	\$14
	DON QUIXOTE - Red sauce, Skim milk cheese, Serrano ham, chorizo, figs, and topped with balsamic reduction and goat cheese.	\$18
	SAMMY JACKSON - Skim milk cheese, pepperoni, meatballs, salami tartufo, artichoke hearts, sweet peppers, olives and mushrooms and onions, red sauce.	\$18
	THE NADA FACE - Red sauce and all available vegetables without cheese, unless you prefer it (add .50) or sub for garlic sauce.	\$12
	DA MEATS - Red sauce, mozzerella and all available meats, NO VEGGIES.	\$18
	PEPPER PIE - Red sauce, Pepperoni, Sweet Piquillo peppers, and locally grown mixed peppers, crushed red and black pepper.	\$13
	THE DUTCHESS - Cheese, olive oil and garlic sauce.	\$10
	THE FRANKIE - Red sauce, cheese, pistachio mortadella, and green olives.	\$12
	THE GAMBINO - Red sauce, cheese, meatballs, pepperoni, onions and mushrooms.	\$14
	SERRANO & 'SHROOMS - Red sauce, mushrooms, asiago cheese (aged 6mos) Serrano ham, and piquillo pepper.	\$14
	SMOKED OYSTER - Red sauce, mushrooms, asiago cheese (aged 6mos) smoked Ekone oysters, artichoke hearts and piquillo pepper.	\$14
	DOWN 2 DUCK - Garlic sauce, mozzerella, duck pastrami, cranberries, artichoke hearts, piquillo peppers, balsamic reduction.	\$16
	*Extra Toppings: Tomatoes, Artichokes, Black or green olives, Mushrooms, Onions Sweet Peppers, Spinach, Arugula, Duck pastrami, Meatballs, Pepperoni,	

Chorizo, Pork or Beef salame, Bresaola (beef), Spicy Capocolla, Serrano ham

770.559.9563

Mortadella, Goat cheese, fresh mozzerella, Gluten free crust (add \$1)

can sub red, white, pesto sauce on any pizza.