

Picnic Society by **OWEN**



House Made Charcuterie - \$32

Served with Stecca Bread and Crackers
Selection of Cured Salami, Whole Muscles, and Spreads

Cheese Selection

Served with Crackers, Nuts and Fruit
Selection of 3 Cheeses - \$18
Selection of 5 Cheeses - \$30



Crudite Green Goddess Dip	\$8
Cream of Tomato Soup Stecca Croutons	\$10
Green Gazpacho Cucumber, Tomatillo, Grilled Bread	\$10
Salanova Salad Peaches, Nasturtiums, Almond Vinaigrette	\$12
Tuna Nicoise Salad Marble Potatoes, Haricot Vert, Egg, Mustard Vinaigrette	\$14
Panzanella Salad Olives, Radish, Cucumber, Shallot Vinaigrette	\$12
Caesar Wedge Salad Bacon, Corn, Parmesan, Anchovy Dressing	\$14



Petite Baguette Jambon. Beurre, Fromage d'Affinois	\$12
Mortadella Sandwich Mustard, Argula on House-baked Stecca	\$12
Caprese Sandwich Burrata, Tomato, Basil on House-baked Stecca	\$12
Lobster Roll Pink Peppercorn Aioli, Potato Chips	\$22
Grilled Cheese Tomato, Bacon, Fontina	\$14
Gwen Burger Gruyere Cheese, Caramelized Onion, Tomato, Secret Sauce, Fries	\$18



Steak Frites Creekstone Farm Hanger Steak, Fries, Beef Gravy	\$32
Grilled Branzino Fennel Salad, Grilled Lemon	\$24
BBQ Pork Ribs Half Rack, Coleslaw, Potato Salad, BBQ Sauce	\$26
Grilled Lobster 1 1/2 pounds, Garlic Herb Butter, Boston Lettuce, Citrus and Tarragon Vinaigrette	Full - \$50 Half - \$25
Half Rotisserie Chicken Steamed Fingerling Potatoes, Carrots, Chervil	\$26
Mac and Cheese	\$12

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Butterfly Palmiers	\$2
Chocolate Chip Cookies	\$3
Brownie Walnuts, Salted Caramel	\$6
Choux Praline Cream, Candied Hazelnuts	\$5
Red Fruit Puff Red Fruits, Cassis Mousse	\$6
Cheesecake Coconut, Lime, Pineapple Marmalade	\$7
Charlotte	\$7
Joconde, Raspberry Mousse, White Chocolate	
Chocolate Cake	\$7
Milk Chocolate Mousse, Dark Chocolate Ganache	
Galette Parmesan Crust, Pear, Rosemary Honey	\$8
Yogurt Parfait Jar	\$8
Vanilla Greek Yogurt, Berries, Sliced Almonds	
Birthday Cake Jar	\$12
Funfetti Cake, Strawberries, Whipped Cream	
Key Lime Jar Lime Curd, Meringue, Baked Wafers	\$8
Tiramisu Jar	\$8
Lady Fingers, Mascarpone Cream, Coffee, Cocoa	

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Cocktails

SPF 75 Gin, Coconut Rum, Pineapple, Lime, Sparkling Wine	\$15
Butterfly Spritz Lemon Vodka, Apertif, Lavender, Vanilla, Lime, Sparkling Wine	\$15
Summertime Sour	\$15
Buffalo Trace Bourbon, Rooibos Tea, Lemon, Smoked Cinnamon Bitters, Red Wine Float	
Midnight Garden Tequila, Aloe Vera, Cucumber, Green Chartreuse, Lime, Soda	\$15
Wild Thoughts El Dorado 12 Rum, Passionfruit, Banana Liqueur, Lime	\$15
Picnic Tonic Blinking Owl Aquavit and Tonic with Juniper, Cucumber, and Mint	\$15

Sparkling

Camps d'Estels Espumoso Cava, Brut, Penedès, Spain NV	\$6
Val de Mer Crémant, Brut, Burgundy, France NV	\$12

Rose

Trail Marker Carignan, Bartolomei Vineyard, Mendocino, USA 2019	\$10
Moulin de Gassac "Guilhem" Rosé, Languedoc, France 2019	\$8

White

Milbrandt Chardonnay, Columbia Valley, USA 2018	\$8
Turnbull Sauvignon Blanc, Napa Valley, USA 2019	\$12
Canayli Vermentino di Gallura, Sardinia, Italy 2018	\$10

Red

POE Cabernet Sauvignon, "Ultraviolet", California, USA 2018	\$12
Habit Cabernet Franc, Santa Ynez Valley, USA 2018	\$18
Danjean-Berthoux Bourgogne "Chaume Ronde", Burgundy, France 2018	\$14

Beer

Modern Times Ice Pilsner	\$8	Modern Times Fruitlands	\$8
Dale's Pale Ale	\$8	Ommegang Rosetta	\$8
Guayabera Citra Pale Ale	\$8	June Shine Kombucha	\$8
Racer 5 IPA	\$8	Boulevard Nitro Stout	\$8
Shark Attack Red Ale (Can)	\$8	Great Divide Yeti Stout	\$8
Mother Earth Cali Creamin	\$8	Tank 7 Saison (750ml)	\$15
Refuge Blood Orange Wit	\$8	Shark Attack Red Ale (22oz)	\$15