

preserve

PUBLIC HOUSE

BAR SNACKS

PRESERVE PLATTER

chef's selection of cured meats and cheese
seasonal accompaniments 16

ARTISAN CHEESE BOARD

local dried fruit, jalapeno jelly 10

CHARCUTERIE SELECTION

cured meats, pickled vegetables, salted almonds 10

JALAPENO JELLY

served atop soft cheese with acme bread 5

LOCAL MARIANI NUTS 4

OLIVE STAVES

assortment of local, marinated olives 5

CROSTINI

duck egg, roasted garlic, anchovy, lemon oil 10

Salads SOUP & SIDES

MIXED LETTUCES

blue cheese, dried fig, walnuts,
balsamic vinaigrette 3/7

WEDGE SALAD

roasted tomatoes, blue cheese,
orange vinaigrette 7

GIN CURED SALMON SALAD

pickled shallots, citrus segments,
lemon vinaigrette 8

PASTA SALAD

rotelle, mushrooms, olives,
cheese, sun dried tomatoes 3/7

SOUP OF THE DAY 3/5

SANDWICHES

All of our signature sandwiches are served with salted chips and a pickle.

GRINDERS

served on a toasted, crusty roll

TURKEY smoked turkey, pepperjack cheese, walnut pesto 8

SALAMI winters cheese co. sage cheddar, garlic aioli, roasted red bell peppers 9

GRAVLAX cured salmon, caper and thyme cream cheese 9

BUFFALO CHICKEN buffalo sauce, cabbage, blue cheese 9

PRESSES

served panini style on acme bread

GRILLED CHEESE gouda, jalapeno jelly, prosciutto 7

GRILLED CARROT caramelized onions, slivered almonds, gouda, rye bread 7

GRILLED ROAST BEEF roast beef, pepperjack cheese, bloody mary jus, horseradish cream 8

MR. REUBEN pastrami, swiss cheese, russian dressing, sauerkraut, rye bread 9

LOCAL EATS

our favorites from family & friends

MEATBALL MELT marinara sauce, gouda, pepperoncinis, sesame seed roll 8

THE PULLED PORK pickled jalapeno, shallots, cabbage, acme bun 6

SLOW SMOKED BRISKET garlic aioli, BBQ sauce, caramelized onions, acme bun 8