



GATHER

small plates

SPANISH COCA

Fig +goat 12

extra virgin olive oil base, goat cheese and manchego cheese, red wine poached fig puree, cured olives

Arugula & Prosciutto 12

extra virgin olive oil base, mozzarella-provolone, crisped prosciutto, bacon marmalade & arugula after the bake

Italia vía España 15

The Italian - capicola ham, pepperoni, salami, mozzarella-Provolone, pickled red onion, banana peppers

di Fresco 10

light tomato sauce, mozzarella & fresh basil after bake

TO SHARE (OR NOT)

Patatas Bravas V GF 8

smashed & roasted potatoes, smoked paprika aioli & romesco sauce (contains nuts: Almonds)

Za'Atar Hummus & Flatbread V GF 12

with olives, fresh seasonal veggies, Norwegian style pickled vegetables, grilled flatbread & cilantro pistou (or tortilla chips for GF)

Meatballs, Catalan-style 12

pork + beef meatballs, manchego & goat cheese, smoked paprika tomato sauce

Vegan Chorizo Meatballs V GF 12

Impossible Chorizo & aromatic vegetable meatballs with chimichurri

Thai Chicken Meatballs GF 11

perfectly seasoned, drizzled with Thai peanut sauce, chopped peanuts & cilantro

Olive Medley V GF 6

marinated with rosemary, citrus & peppers

Pretzel Trio 13

a trio of hand-rolled pretzel rings, hot from the oven...one of each flavor: herbs de Provence, everything bagel seasoning, and a classic ballpark salted. Served with house-made Gournay-style (Boursin) cheese for dipping.

Gambas al Ajillo 17

Spanish Garlic Shrimp - the classic Spanish-style tapas, perfect for sharing. A half dozen large shrimp, really good EVOO, slivered garlic cloves & a touch of chili heat - served with ciabatta slices

Charcuterie of the Season 22

chef-curated board of fine cheeses, cured meats, fruit preserves, bread & crackers, nuts. Indulgent for one, perfect for 2 or 3.

FOCACCIA SANDWICHES

Sapore Italiano 14

Italian Focaccia Sandwich - with capicola ham, pepperoni, salami, smoked ham, provolone, pickled red onions, peppers, garlic aioli

Mojo Braised Pork 15

Super tender mojo braised port shoulder, pickled red onion, sharp white cheddar & the chef's secret weapon chipotle BBQ sauce.

Served with kettle cooked potato chips
Sub Side House Salad +3

Roasted Chicken & Giardiniera 13

Roasted and sliced chicken breast, Giardiniera (Italian marinated vegetable relish), roasted tomatoes, basil, provolone and pesto aioli.

Roasted Seasonal Vegetables 12

A selection, in season - with oven dried tomatoes, basil, herb aioli, balsamic reduction and crumbled goat cheese (or vegan cheese)

JOIN US WEEKDAYS, 3-5PM FOR APÉRO



GATHER

evenings

ESPRESSO + COFFEE

Double Shot Espresso	3.6
Cappuccino	4
Hot Coffee of the day	3.1
Iced Coffee on tap	4.9
Nitro Coffee on tap	5.9
Nitro Latte	6.3
<i>nitro coffee, flavored syrup, cream/oat milk</i>	
Carajillo	8
<i>Liquor 43, espresso</i>	
St. Andrew's Coffee	13
<i>nitro coffee, Monkey Shoulder Scotch, caramelized sugar, cream (vegan available)</i>	
Espresso Martini	14
<i>Dow's Ruby Port, Absolut Vanilla Vodka, espresso, King & Dane's Coffee Liqueur, cocoa</i>	
NA Espresso Martini	NA 10
<i>black malt tea, chai tea syrup, espresso, heavy cream (vegan available), cocoa</i>	

TINNED FISH

<i>served with crostini & aioli</i>	
Fishwife - Smoked Salmon in Chili Crisp	18
Fishwife - Sardines & Preserved Lemon	14
Nazarinia - Sardines in Spicy Olive Oil	12
Minerva - Tuna Paté or Sardine Paté	10
Wild Alaskan - Salmon Classic or Cajun	21
José- Octopus in Olive Oil and Garlic	21
Seed to Surf - Celery Root Smoked Whitefish (Vegan)	V 13

Desserts

Of course we have amazing desserts & pastries, ask your server for today's chef & baker specials

Oat or Almond Milk Available Upon Request \$1

FLAVORED SYRUPS \$.75

Vanilla, Sugar Free Vanilla, Caramel, Mocha, Lumberjack, Pumpkin Coconut, Balsamic Black Walnut

apéro dînatoire

Apéro Dînatoire represents a departure from the formality of a dinner party. Instead it offers a more relaxed & informal gathering of friends combining the various sharable plates of the apéro - elevating them into the entire evening meal.

Food allergies? Please let us know.



VEGAN ITEM



VEGAN OPTION AVAILABLE



AVAILABLE GLUTEN FREE



AVAILABLE NON-ALCOHOLIC

Food in this restaurant is processed in a kitchen that produces dishes with milk, wheat, soy, fish, shell fish, tree nuts, sesame, peanuts, & eggs.