

## Summer Picnics

### TO SHARE

#### CHEF'S SELECTION CHEESE PLATTER

St. Agur Bleu, Boursin, Grafton Cheddar, Swiss, Candied Pecans, Turkish Apricots, Dried Cranberries & Sliced French Baguette \$36

#### CRUDITES PLATTER

Market Fresh Summer Vegetables with Green Goddess Dip \$21

#### CHEF'S SELECTION CHEESE & CHARCUTERIE PLATTER

Finocchiona Salami, La Quercia Prosciutto, St. Agur Bleu, Boursin, Grafton Cheddar, Swiss, Cornichons, Kalamata Olives, Maille Dijon Mustard, Candied Pecans, Dried Cranberries and Apricots & Sliced French Baguette \$46

#### CAPRESE PLATTER

Buffalo Milk Mozzarella, Roma Tomatoes, Fresh Basil, Monini Extra Virgin Olive Oil, Fleur de Sel and Cracked Pepper & Sliced French Baguette \$24

### DIPS & OTHER STARTERS

*Serves 2 to 3*

|  |        |
|--|--------|
| PIMENTO CHEESE WITH CROSTINI                                     | \$18   |
| OUR HUMMUS WITH PITA   | \$18   |
| ROASTED GARLIC & CANNELLINI BEAN PUREE DIP WITH CROSTINI         | \$18   |
| ST AGUR BLEU CHEESE DIP WITH HOMEMADE SALT & PEPPER POTATO CHIPS | \$19   |
| GUACAMOLE & HOMEMADE LIME TORTILLA CHIPS                         | \$19   |
| HOMEMADE SALT & PEPPER CHIPS BAG                                 | \$6.95 |

### ENTRÉE SALADS

*Includes Utensils, Napkin, Salt & Pepper*

|                                |         |
|--------------------------------|---------|
| THE CHINESE CHICKEN            | \$18.50 |
| COBB SALAD                     | \$20.25 |
| SB KALE CHOPPED SALAD          | \$19.50 |
| GRILLED VEGETABLE SALAD        | \$18.25 |
| GREEK SALAD WITH HUMMUS & PITA | \$17.50 |

### A LA CARTE DESSERT

|                              |        |
|------------------------------|--------|
| CHOCOLATE CHIP COOKIE        | \$4.25 |
| BAKER'S COOKIE OF THE DAY    | \$4.25 |
| CARAMEL FLEUR DE SEL BROWNIE | \$5.50 |
| BAKER'S BAR OF THE DAY       | \$5.50 |
| SLICE OF CAKE                | \$7.95 |

## Dinners

### THE MEZZO \$24

*Includes Utensils, Napkin, Salt & Pepper*

#### YOUR CHOICE OF ONE FICELLE

Prosciutto & Fresh Mozzarella + Jambon de Paris & Brie  
Roasted Turkey & Sharp Cheddar + Fresh Mozzarella, Tomato & Basil

#### YOUR CHOICE OF ONE SIDE SALAD

Kale with Candied Pecans & Cranberries + Broccoli with Walnuts & Grapes + Shaved Brussels Sprouts with Grana Padano & Roasted Hazelnuts + Kale Caesar

#### HOMEMADE SALT & PEPPER POTATO CHIPS

#### YOUR CHOICE OF ONE COOKIE

Chocolate Chip Cookie + Baker's Cookie of the Day

### THE CRESCENDO \$28

*Includes Utensils, Napkin, Salt & Pepper*

#### YOUR CHOICE OF ONE SANDWICH

Egg Salad + Italian Tuna + Turkey & Guacamole + Turkey & Grafton Cheddar + The Caprese + Spicy Vegan Wrap

#### YOUR CHOICE OF TWO SIDE SALADS

Kale with Candied Pecans & Cranberries + Broccoli with Walnuts & Grapes + Shaved Brussels Sprouts with Grana Padano & Roasted Hazelnuts + Kale Caesar

#### YOUR CHOICE OF ONE DESSERT

Our Signature Caramel Fleur de Sel Brownie + Baker's Bar of the Day + Chocolate Chip Cookie + Cookie of the Day

### ALLEGRO DINNERS

*All Meals Served Chilled or at Room Temperature*

#### FRIED MARY'S CHICKEN TENDERS

Chipotle Coleslaw, Southern-Style Biscuits & Savannah Bee Honey Butter \$32

#### CHILLED CREEK STONE FARM PRIME SIRLOIN

Homemade Horseradish Sauce, Farro Salad and Grilled Summer Vegetables with a La Brea Bakery Ficelle \$47

#### GRILLED ORGANIC CHICKEN BREAST

Lemon, Thyme and Roasted Cherry Tomatoes, Quinoa with Cucumbers, Tomatoes, Red Onions, Mint & Feta with a La Brea Bakery Ficelle \$36

#### ASIAN PANKO-CRUSTED ATLANTIC SALMON FILET

Quinoa with Cucumbers, Tomatoes, Red Onions, Mint & Feta, Shaved Brussels Sprouts with Grana Padano & Roasted Hazelnuts and Grilled Summer Vegetables \$44

#### BAKED ORGANIC CHICKEN BREAST

Stuffed with Goat Cheese & Herbs, Served with Grilled Summer Vegetables and a La Brea Bakery Ficelle \$38

*All Allegro Dinners Served with Your Choice of Dessert:*

Our Signature Caramel Fleur de Sel Brownie + Bar of the Day + Chocolate Chip Cookie + Baker's Cookie of the Day