



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

\$38

CRUDITES PLATTER

Market Fresh Summer Vegetables with Green Goddess Dip

\$24

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

\$48

CAPRESE PLATTER

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

\$27

DIPS & OTHER STARTERS

Serves 2 to 3

PIMENTO CHEESE WITH CROSTINI \$20

OUR HUMMUS WITH PITA \$20

ROASTED GARLIC & CANNELLINI BEAN PUREE DIP WITH CROSTINI \$20

ST AGUR BLEU CHEESE DIP WITH HOMEMADE SALT & PEPPER POTATO CHIPS \$21

GUACAMOLE & HOMEMADE LIME TORTILLA CHIPS \$21

HOMEMADE SALT & PEPPER CHIPS BAG \$7.25

ENTRÉE SALADS

Includes Utensils, Napkin, Salt & Pepper

THE CHINESE CHICKEN \$20.25

COBB SALAD \$21.75

SB KALE CHOPPED SALAD \$21.25

GRILLED VEGETABLE SALAD \$19.75

GREEK SALAD WITH HUMMUS & PITA \$18.95

A LA CARTE DESSERT

CHOCOLATE CHIP COOKIE \$4.75

BAKER'S COOKIE OF THE DAY \$4.75

CARAMEL FLEUR DE SEL BROWNIE \$6.25

BAKER'S BAR OF THE DAY \$6.25

SLICE OF CAKE \$8.50

Dinners

THE MEZZO \$27

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 \$31

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 FREE-RANGE CHICKEN TENDERS

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

\$35

CHILLED CREEK STONE FARM PRIME SIRLOIN

Homemade Horseradish Sauce, Shaved Brussels Sprouts Salad and Grilled Summer Vegetables with a La Brea Bakery Ficelle

\$51

GRILLED FREE-RANGE CHICKEN BREAST

Lemon, Thyme and Roasted Cherry Tomatoes, Served with a Kale Caesar Salad & a La Brea Bakery Ficelle

\$39

ASIAN PANKO-CRUSTED ATLANTIC SALMON FILET

Shaved Brussels Sprouts with Grana Padano & Roasted Hazelnuts and Grilled Summer Vegetables

\$47

BAKED FREE-RANGE CHICKEN BREAST

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

\$41

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

Sweet Butter always uses the finest ingredients when preparing all menu items. Our turkey is roasted in house and is free range and nitrate free. Our ground beef and tenderloin are grass fed. Our chicken is free range and antibiotic free, and our bacon is nitrate free. SB's salad dressings, dips and spreads are all made in house and prepared without any preservatives. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Food should be consumed within 4 hours of pick-up!

V = Vegan