BLINDBISHOP

TASTING ROOM

MENU

CHEESE & CHARCUTERIE PLATE 22
three types of cheese, three types of meat

HUMMUS 10
Aleppo pepper, Zaatar, served with pita

PIYAZ-TURKISH WHITE BEAN SALAD 10
cannellini beans, scallion, grape tomato, olive oil, sumac

HEIRLOOM TOMATOES 10
goat cheese, balsamic vinegar, olive oil

ROASTED CAULIFLOWER 14
romesco, almonds, dill

BURRATA 15
charred broccoli, shiitake mushroom, garlic confit

GOAT CHEESE GNUDI 18
Meyer lemon aioli, chili crunch, fried sage leaves

MEZZE RIGATONI 18
beef chorizo ragu, ricotta, pickled apples

MEATBALLS in SUGO 18
San Marzano tomatoes, thyme, pecorino

RED WINE-BRAISED BEEF SHORT RIBS 29
charred eggplants, walnuts, tahini

MERGUEZ - LAMB SAUSAGE 18
arugula, shallot, dried apricots, pistachios, vinaigrette

CHERRY BLACK FOREST CAKE 13