

# GIUSTA MENU OFFERINGS

All Day



<b>Seasonal Muffin</b>	<b>\$7</b>
<b>Demi Baguette</b>	<b>\$5</b>
<b>Apple Butter Jam</b>	<b>\$5</b>
<b>French Salted Butter</b>	<b>\$5</b>
<b>Granola</b>	<b>\$14</b>
<b>Kale Salad</b> Tuscan Kale, pink lady apple, celery, manchego cheese, smoked almonds, honey mustard vinaigrette	<b>\$24</b>
<b>Chopped Salad</b> Treviso, escarole, celery, salami, manchego, pickles, chickpeas, olive, caper, oregano vinaigrette	<b>\$24</b>
<b>Greek Salad</b> Escarole, treviso, olives, pickled shishitos, sungold tomatoes, cucumber, radish, fennel, onion, oregano vinaigrette	<b>\$24</b>
<b>CEASAR SALAD</b> Little gem lettuce, white anchovy, herb croutons, ceasar dressing	<b>\$24</b>
<b>MUSH OVERNIGHT OATS</b> Wild berry	<b>\$7</b>
<b>ELLENOS GREEK YOGURT</b> Plain	<b>\$9</b>



## THE PANTRY AT HOTEL JUNE

BUILD YOUR OWN BOARD

### CURED MEATS

<b>Olli Prosciutto</b> - Savory & subtle	<b>\$11</b>
<b>Olli Calabrese Salami</b> - Cayenne and paprika, spicy & bold	<b>\$10</b>
<b>Olli Toscano Salami</b> - Fennel pollen, fresh & aromatic	<b>\$10</b>
<b>Olli Napoli Salami</b> - Smoked over apple wood, complex & hearty	<b>\$10</b>

### CHEESE

<b>Camembert Le Chatelain</b> - Ripe, rich, creamy French raw-milk cheese	<b>\$13</b>
<b>Pico Picandine</b> - Creamy, dense, soft-ripened French goat cheese	<b>\$15</b>
<b>Nettle Meadow Herb Chevre</b> - Rosemary, basil, chive, sage, thyme NY goat	<b>\$10</b>
<b>Cabot Seriously Sharp</b> - Complex, intensely sharp Vermont white cheddar	<b>\$9</b>
<b>Garcia Baquero Spanish Cheeses</b> - Iberico, Manchego, Queso de Cabra	<b>\$11</b>

### CONDIMENTS

<b>Fig Spread</b>	<b>\$4</b>
<b>Apricot Jam</b>	<b>\$4</b>
<b>Dijon Mustard</b>	<b>\$3</b>
<b>Honey</b>	<b>\$3</b>

### CRACKERS

<b>Firehook</b> - Rosemary Sea Salt	<b>\$7</b>
<b>Firehook</b> - Sea Salt	<b>\$7</b>

