

Food Menu



Boards

Charcuterie Board – \$28

(choose 3 meats & 3 cheeses)

Meat Board – \$22

(choose 3 meats)

Cheese Board – \$20

(choose 3 cheeses)

Vegan Cheese Board – \$24

Darë Smoked Cheddar, Balsalmic Fig & Pimento

All boards include walnuts, olives, dried organic fruit, pickled peppers & bread. Let your server know if you'd like any items left off to reduce waste.

Cheeses

- Chèvre Goat Cheese w/ Seasonal Jam
- Vermont Aged Cheddar
- Manchego
- Seahive Sea Salt & Honey
- Gorgonzola
- Gouda
- Vegan Cheese: Darë Smoked Cheddar, Balsalmic Fig, Pimento

Meats

- Salami w/ Garlic & Wine
- Pepperoni
- Prosciutto
- Capocollo
- Smoked Trout
- Duck Liver & Pork Mousse w/ Cognac

Extra Meat - \$5 | Extra Cheese - \$4

Flatbreads -

Apple, Manchego & Fig Preserves **\$13**

Gorgonzola, Walnut & Pear **\$13**

Mushrooms, Havarti, Fontina with Truffle Oil & Herbs **\$13**

Prosciutto, Mozzarella, Tomato, Basil Pesto & Balsamic Reduction **\$15**

Paninis - \$15 (\$2 extra for gluten free)

The Grown-Up Grilled Cheese – Cheddar, Mozzarella & Fontina with Seasonal Jam

Turkey & Cheddar – Turkey, Cheddar, Basil Pesto & Tomato

Ham & Cheese – Black Forest Ham, Manchego, Fig Preserves & Mustard

The Italian – Capocollo, Salami, Pepperoni, Roasted Peppers, Fontina & Basil Mayo

Soup/Sandwich Combo - \$15

Cup of Soup & 1/2 Sandwich

*Served w/ kettle chips & dill pickles
Gluten Free Available for \$2 extra.*

And More...

Rustic Greek Salad – \$10

Soup of the Day – \$8 bowl | \$5 cup

Olive Tapenade w/ bread – \$7

Hummus with feta, fresh vegetables & pita chips – \$15

Hot Pimento Cheese w/ crostini – \$10

Mixed Nuts – \$5