

Food Menu



Boards

Charcuterie Board – \$29

(choose 3 meats & 3 cheeses)

Meat Board – \$23

(choose 3 meats)

Cheese Board – \$21

(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

Extra Bread- Half Loaf \$ 2 | Full Loaf \$ 4

Flatbreads -

Apple, Manchego & Fig Preserves **\$15**

Gorgonzola, Walnut & Pear **\$14**

Mushrooms, Havarti, Fontina
with Truffle Oil & Herbs **\$14**

Prosciutto, Mozzarella, Tomato,
Basil Pesto & Balsamic Reduction **\$16**

Paninis - \$16 (\$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 - \$16

Cup of Soup & Half Sandwich

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

And More...

Hot Pimento Cheese w/ crostini – \$14
Soup of the Day – \$8 bowl | \$5 cup
House Made Hummus with feta,
fresh vegetables & pita chips – \$15

Bread - 1/2 Loaf \$2 / Full Loaf \$4
Olive Tapenade w/ Bread – \$8
Rustic Greek Salad – \$11
Mixed Nuts – \$5