

Shareables & Small Bites

BOARDS

Gluten Free Friendly Options Available!

CHARCUTERIE BOARD \$29 Small / \$38 Large

Our Boards come with 3 cheeses and 3 meats, marcona almonds, olives, fig jam, house made pickled veggies and fruit. Served with crackers! Large board includes truffle burrata!

ARTICHOKE DIP BOARD \$27

Artichoke dip served with veggies, pita, olives, Dolmas, house made pickled veggies, fruit and almonds.

TRUFFLE BURRATA \$15

Served with toasted ciabatta. Prosciutto +4
Top with Bruschetta +4

CHEESE BOARD \$29 Small / \$38 Large

Our Boards come with 5 cheeses, fig jam, candied walnuts, olives, house made pickled veggies, and fruit! Served with your choice of toasted ciabatta or crackers! Large boards includes truffle burrata!

SMOKED SALMON BOARD \$32

Our in house Smoked Salmon, almonds, olives, house made pickled veggies, fresh veggies, fruit, Lemon dill cream cheese, capers and rice crackers.

HUMMUS BOARD \$25

Served with our house made roasted red pepper hummus, veggies, pita, olives, dolmas, house made pickled veggies, fruit and almonds.

SNACKS

Enjoy by yourself or Share with others!

SPECIALTY POPCORN

- Truffle popcorn drizzled with truffle oil, salt and pepper. \$10
- Porky popcorn tossed with bacon fat, olive oil and parm \$12
- Plain \$7

SOFT PRETZEL \$12

A toasted soft pretzel. Served with apple slices and your choice of creamy brie cheese, or gooey blue cheese dip

GOAT CHEESE PLATE \$10

Served with crackers and honey & strawberry preserves.

SIDE OF: PICKLED VEGGIES/ ALMONDS OR OLIVES \$5/each

BRUSCHETTA PLATE \$12

Traditional roasted tomatoes with basil and garlic topped with balsamic glaze and parmesan served beside toasted ciabatta

HUMMUS PLATE \$10

Our house roasted red pepper hummus. Served with pita bread

ARTICHOKE AND PARMESAN DIP PLATE \$10

Our House recipe artichoke dip served hot. With toasted bread

SOUP AND SALADS

Add grilled chicken or prosciutto~ 4 salmon~ 6

GOAT CHEESE & WALNUT SALAD \$17

Mixed greens, goat cheese, candied walnuts, grilled onions and balsamic dressing on the side

BEET SALAD \$17

Roasted Beets, mixed greens, candied walnuts, red onion, gorgonzola and balsamic dressing on side

CAESAR SALAD \$14

Romaine, croutons, and parmesan served with house made caesar dressing on the side

GARDEN SALAD \$14

Mixed greens, tomatoes, olives, carrots, cucumber, croutons, parmesan. House made ranch or balsamic on the side

CHEF SPECIAL SOUP \$6C / \$12B

TOMATO BISQUE - GF \$5C / \$10B

tomatoes + basil = Yum

All food items are made in a small kitchen and items may come in contact with each other. Please be wary if there are any allergy concerns.