

-cheese & charcuterie-

cheese board \$39

artisanal cheeses of brie, goat cheese,
manchego, bellavitano merlot

meat & cheese board \$45

european selections of meats and
artisanal cheeses

gluten free crackers \$3

extra loaf of fresh baked bread \$3

-small plates-

pimento cheese dip \$14

served warm with pretzel crisps

bavarian pretzel sticks \$11

honey dijon mustard, poblano cheese
sauce

artichoke asiago dip \$15

artichokes, asiago, served warm with fresh
baked bread

Mediterranean Board \$20

hummus, tabbouleh, whipped feta,
rainbow carrots, cucumber, pickle slaw,
kalamata olives, pita

-salads-

caprese \$15

fresh tomatoes, fresh mozzarella, pesto,
balsamic reduction glaze

signature \$16

arugula, cranberry, candied almonds, red
onion, goat cheese,, champagne vinaigrette

add grilled chicken \$6

-flatbreads-

white hot flatbread \$16

creamy asiago, artichoke spread, grilled
chicken, pepper flakes

fig & prosciutto flatbread \$17

mascarpone, fig spread, prosciutto,
caramelized onion

margherita flatbread \$15

fresh tomatoes, fresh buffalo mozzarella,
basil, pesto, glazed balsamic reduction

mediterranean flatbread \$17

pesto, artichoke hearts, roasted red
peppers, goat cheese, asiago cheese,
kalamata olives

wild mushroom flatbread \$16

mushrooms, garlic, provolone, mozzarella

three cheese flatbread \$15

red sauce, provolone, mozzarella, asiago

add grilled chicken \$6

cauliflower flatbread \$4

-sweets-

chocolate cremoso \$12

Please Inform Your Server of any Special Dietary Restrictions

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*