

Cheese and Charcuterie

Cured Meats

Choice of two - \$12.5 ~ Choice of four - \$19.5 ~ Choice of six - \$27.5

Chef's Choice - Weekly Chef's selection

Italian Bresaola - Air-Dried Beef, Salt Cured and Aged 3 months

Italian Prosciutto - Air-Dried Parma Ham, Salt Cured with Silky Texture

Italian Sopressatta - Dry-Cured Pork with Black Pepper and Savory Spices

Spanish Chorizo - Smoked Pork Sausage with Chili and Red Peppers

Spanish Salami - Dry-Cured and Acorn Fed Iberico Pork Salami

Toscana Salami - Dry-Cured Pork Sausage with Fennel and Garlic

Duck Saucisson - Smoked Pure Duck Sausage with Pepper Flakes

w/Fruits, Nuts and Bread

Global Cheeses

Choice of two - \$12.5 ~ Choice of four - \$19.5 ~ Choice of six - \$27.5

Chef's Choice - Weekly Chef's selection

Danish Havarti - Pasteurized cow's milk cheese with soft texture and sweet, buttery taste

Denmark Mycella Blue - Pasteurized cow's milk with strong blue veins and creamy sweet taste

English Barbers 1833 Reserve Cheddar - Pasteurized cow's milk, tart with sweet notes

French Brie - Pasteurized cow's milk, mild, creamy texture with unassuming buttery flavor

Holland Smoked Gouda - Pasteurized cow's milk, firm texture with hints of toffee and caramel

Humboldt Purple Haze Chevre - Pasteurized goat cheese with lavender and fennel pollen

Irish Porter Cheddar - Pasteurized cow's milk, creamy texture with rich chocolate flavors

New York Triple Cream - Pasteurized cow's milk, smooth and silky with butter overtones

North Carolina White Gouda - Pasteurized cow's milk, semi-soft with salted melon flavors

Spanish Manchego - Pasteurized sheep's milk, firm texture with tangy, nutty flavor

Vermont Cremont Double Cream - Pasteurized cow's and goat's milk, creamy texture and sharp

Wisconsin Sartori BellaVitano Gold - Pasteurized cow's milk, parmesan and butter flavor

w/Fruits, Nuts and Bread

Antipasto

Antipasto - One Cheese One Cured Meat w/ Fruit, Nuts & Bread.....\$12.5

Antipasto - Two Cheeses & Two Cured Meats w/ Fruit, Nuts & Bread.....\$19.5

Antipasto - Three Cheeses & Three Cured Meats w/ Fruit, Nuts & Bread..... \$27.5

Small Plates

Soup du Jour - Seasonal Chef's Selection served w/ Crostini	\$7.5
Marinated Olives & Cheese Plate- Marinated in Herb Infused Olive Oil	\$7.5
Prosciutto & Melon - Finished w/ Olive Oil & Sherry Gastrique.....	\$8.5
Bruschetta - Melted Brie, Caramelized Onions & Sliced Grapes	\$8.5
Pimento Cheese - Cheddar, Smoked Gouda & Havarti Cheese Blend w/olives, pickles, & crackers	\$8.5
Muffulettas - Vegetarian Minis w/ Zucchini, Mushrooms, Cheese & Olive Tapenade.....	\$9.5
Cuban Sandwich – Italian Salami, Coppa, Pickled Vegetables & Mustard Aioli w/ Side salad	\$11.5
Truffled Mushroom Pizza – Red Wine Onions, Mushrooms & Havarti Cheese.....	\$11.5
Empanadas – Duck Confit w/ Lavender Goat Cheese & Fruit Chutney.....	\$12.5
Duck Sliders - Duck Confit w/ Bacon, Cheddar, Kimchi Pickles & Spicy 1000 Island	\$12.5
Flatbread of the Day – Daily Chef's Selection served Thin & Crispy	\$12.5
Country Paella – Duck Confit, Chorizo, Saffron Rice & Romesco	\$14.5
Pâté Plate - Assorted Pates w/ Accoutrements & Bread	\$14.5

Desserts

Chef's Dessert - Daily Handmade Selection.....	\$8.5
Seasonal Cheesecake - Served with Sauce and Whip Cream	\$7.5
Chocolate Torte - Flourless Tort with Caramel Sauce and Crushed Hazelnuts	\$8.5
Chocolate Truffles - Assorted Housemade Truffles.....	\$8.5
Dessert Trio- Three Desserts Selected by Chef with Sauces.....	\$14.5

