

Charcuterie/Cheese Plates

Artisanal Cheese/Charcuterie selection #1 Manchego, Gorgonzola, Triple cream Brie-with hard Chorizo & Capocollo, Marinated olives, roasted peppers, grain mustard, crostinis, gherkins, and almonds **\$23**

Artisanal Cheese/Charcuterie selection #2 Parmesan-Reggiano. Humboldt Fog, Roquefort with Prosciutto and Black Pepper Salami olives, roasted peppers, grain mustard, crostinis, gherkins, and almonds **\$23**

Single Cheese Plate- Your choice of 3 cheeses with olives, roasted peppers, grain mustard, crostinis, gherkins, and almonds **\$16**

Shared Plates

Soft Pretzel Bread- Beer cheese and whole grain mustard **\$8**

Truffle Fries- Grated Romano, parsley, aioli, and ketchup **\$8**

Housemade Hummus- Garlic oil, Furikake, seasonal vegetables, and toasted bread **\$14**

Bruschetta- Traditional- grape tomatoes, mozzarella, basil pesto **\$10**

Olive Tapenade- grape tomatoes, mozzarella **\$10**

Goat Cheese- grape tomatoes, roasted mushrooms, basil pesto **\$10**

BBQ Chicken Satay- marinated-grilled chicken skewers with pickled vegetable relish and dipping sauce

Sandwiches

Sourdough Grilled Cheese with Tomato Basil Soup **\$12**

Grilled Chicken Sandwich- on sourdough bread with roasted mushrooms, caramelized onions, cheddar, lettuce, tomato, & aioli **\$14**

Prosciutto & Brie Sandwich- on sourdough bread with arugula, aioli, and olive tapenade **\$15**

Soups

Tomato Basil- Oven roasted tomatoes blended with onions, garlic, basil, and olive oil **\$6**

French Onion- Caramelized onions in a savory vegetable broth with parmesan croutons **\$6**

Flatbreads

Margherita- roasted tomatoes, three cheese blend, and basil pesto **\$16**

Meat Lovers- Prosciutto, Salami, and Capocollo with three cheese blend, peppers, and onions **\$19**

Roasted Mushroom- wild mushrooms, caramelized onions, arugula, and pesto **\$18**

Salads

Arugula Salad- wild baby arugula, toasted almond, goat cheese, grape tomatoes, crispy bacon, and apple cider vinaigrette **\$8**

Roasted Chicken Breast Salad- Seasonal greens, Craisins, pine nuts, gorgonzola, tomatoes, and white wine vinaigrette **\$10**

Sweets

Chocolate Lava Cake- with fresh berries and caramel **\$9**

Crème Brûlée- with fresh berries and powdered sugar **\$8**

Breakfast Menu

Yogurt & Granola Parfait **\$8**

Creamy vanilla Greek yogurt with fresh berries and cinnamon granola

Egg Chicken Sausage and Cheese Croissant **\$9**

Fried egg patty with American cheese, and bacon on a freshly baked croissant

Overnight Oats **\$7**

Topped with honey, strawberries, and brown sugar

Applewood Bacon Breakfast Flatbread **\$16**

Scrambled eggs, three cheese Blend, spinach, grape Tomatoes, and smoked bacon on crispy flatbread