

CHEESE & CHARCUTERIE BOARDS

Please see the chalkboard for today's cheese and charcuterie selections.
All boards served with fresh bread and crispy crackers

Cheese Board

Served with quince paste, cornichons, and fresh grapes
Select Three.....\$15
Select Five.....\$21
Additional Cheeses.....\$5

Additional Accompaniments.....\$2 each

Dried Apricots	Black Olive Tapenade
Thyme Honey	Oven Roasted Tomatoes
Orange Fig Spread	Lucques Olives
Mixed Nuts	Marinated Artichokes

Charcuterie Board

Served with mustard, cornichons, and fresh grapes
Select Three.....\$15
Select Five.....\$21
Additional Cheeses.....\$5

Dressed to the Tens.....\$25

Your choice of three cheeses and three meats served with mustard, quince paste, cornichons and fresh grapes

SMALL PLATES

Cucumber Melon Soup.....\$5
A refreshing summer blend of sweet cantaloupe and cool cucumber with a spicy cayenne pepper finish

Gazpacho Soup.....\$5
A cup full of our homemade Gazpacho served chilled

Prosciutto Melon Wraps.....\$7
Juicy segments of fresh cantaloupe wrapped in thin slices of 2-year aged Prosciutto Ham

Buffalo Mozzarella Caprese.....\$9.50
Italian Buffalo Mozzarella served with basil, oven-roasted tomatoes and fresh pesto

LEAFY GREENS

Arugula Salad.....\$9
Fresh arugula topped with Blue d'Auvergne cheese, golden raisins and lavender honey-candied pecans. Served with a light champagne pear vinaigrette on the side

Panzanella.....\$8.50
A traditional Tuscan dish of toasted ciabatta tossed with red and yellow tomatoes, julienned shallots and a red wine basil vinaigrette. Garnished with Arugula

Add Chicken to any Salad.....\$5
Chilled, all-natural Bell & Evans Farm chicken breast

ENTREES All homemade with our own artisan ingredients. Sandwiches come with choice of chips or a side salad. Dressings include Fig Balasamic, Champagne Pear Vinaigrette, Red Wine Vinaigrette, or Homemade Blue Cheese.

Artisan Quiche.....\$9
A piping hot serving of Emmenthaler cheese, Prosciutto ham and Peppadew peppers served with a side salad

Gourmet Panini.....\$9.50
Grilled sourdough topped with smoked Pancetta ham, Grafton 1-year Cheddar, and fresh Bartlett pears

Grilled Cheese and Cup o' Chilled Soup.....\$10
A twist on an old favorite! Fontina and Taleggio, sweet and sour onion jam, and fresh herbs on sourdough. Served with choice of soup and sides

Street Cleaner Sandwich.....\$9.50
A family recipe! Aged Pecorino Toscano, Finocchiona Salami, Spicy Toscano Salami, roasted yellow bell peppers, marinated artichokes and whole grain mustard on crusty ciabatta

Hummus and Feta Sandwich.....\$8
Our homemade hummus is slathered on fresh ciabatta and topped with roasted tomatoes, crisp cucumbers, alfalfa sprouts and a sprinkle of Feta cheese

Junior Grilled Cheese.....\$6
For the little cheese lover! Dubliner cheddar on sourdough is grilled to gooey perfection. Served with baby carrots

BEVERAGES

Artisan Sodas.....\$3.25	Bottled Sparkling or Still Water.....\$4
Root Beer, Ginger Ale and Meyer Lemon	Whole Milk.....\$2
House Brewed Iced Tea.....\$2.50	French Press Coffee.....\$4.25
Fresh Squeezed Lemonade.....\$3	Harney & Sons Hot Teas.....\$3