

Food Menu



Appetizers

Crab Cakes	Two fresh, meaty crab cakes, made in-house daily. Blue Swimming Super lump crabmeat, gluten free, served with house-made tartar sauce.	\$17
Shrimp Cocktail	Five chilled jumbo shrimp served with our special cocktail sauce.	\$12
Meatball Trio	Three hearty meatballs (beef/pork) with marinara, Parmigiano Reggiano cheeses and topped with parsley.	\$11
Stuffed Mushrooms	White button mushrooms stuffed with sautéed spinach and sundried tomatoes, topped with feta and parmesan cheeses.	\$11
Bowl of Soup	Ask about our daily soup special.	\$7

Dips

Tomato and Goat Cheese	Warm chunky tomato sauce blended with herbs and topped with mild goat cheese. Served with toasted ciabatta bread.	\$10
Spinach	Spinach, artichoke, melted Parmigiano Reggiano and Romano cheeses, alfredo sauce, red pepper flakes and garlic. Served with toasted pita.	\$10
Balsamic and Oil	Warm ciabatta loaf served with balsamic vinegar, olive oil, and herbs.	\$8

Salads

Wedge	Iceberg wedge, cherry tomatoes, red onion, egg, topped with smoked bacon, blue cheese crumbles and creamy dressing.	\$12
Caesar	Romaine, parmesan cheese, cherry tomatoes, sprinkled with croutons and tossed with Caesar dressing.	\$12
Beet	Arugula, beets, candied pecans, goat cheese, topped with lemon white balsamic dressing.	\$12
Harvest	Arugula, beets, goat cheese, roasted pumpkin seeds, roasted butternut squashed carrots, tossed in a maple mustard dressing	\$12

Add a protein to any salad: shrimp \$2/each, Jambon ham \$6, chicken breast \$5

Crostini Boards

Thick, warmed ciabatta with signature toppings. Select three for \$17.
NEW Gluten free bread \$3 additional.

<i>November Feature: Maple Butternut Squash</i>	Warm goat cheese spread, maple roasted butternut squash, toasted pumpkin seeds
Tuscan Chicken	Seasoned chicken, Parmigiano-Reggiano cheeses, lemon, garlic, red pepper flakes, brie, tomato salsa.
Smoked Salmon	Smoked salmon, cream cheese caper spread, sweet onion, dill.
Peach and Prosciutto	Prosciutto, peaches, ricotta, honey.
Cheesy Shrimp	Maryland-spiced shrimp, garlic basil mayo, melted white cheddar cheese.
Brie and Fig	Brie, fig preserve, apples.
Sweet 'n Spicy Goat Cheese	Jalapeño jam, cider, goat cheese, sweet cream.
Roasted Brussel Sprouts	Pan roasted brussel sprouts with garlic herb ricotta, garnished with house made pickled red onions, balsamic drizzle.
Roast Beef	Roast beef, horseradish sauce, Havarti cheese, hot cherry peppers.

Presses

Uniquely designed blended fillings, hot-pressed with homemade bread and **served with side salad, fruit bowl, chips or Soup (+3)**

Italian	Salami, Jambone ham, Mortadella cheese, basil, olive tapenade, shredded lettuce, tomato, onion, Italian dressing	\$15
Gouda Mushroom	Portabella, gouda cheese, and balsamic dressed arugula	\$14
Cheesy Roast Beef	Rare roast beef, horseradish aioli, cabbage slaw, sun-dried tomatoes, provolone cheese	\$15
Turkey Pesto	Turkey, roasted pepper, tomato, pesto mayo, cheddar cheese	\$15
Saucy Pulled Pork	Smoked pulled pork, zesty sauce, white cheddar cheese, coleslaw	\$15

Charcuterie Boards

Cheese and Fruit	Danish Fontina, Carr Valley Moby, strawberries, grapes and pineapple, olives and mustard. Served with ciabatta bread.	\$25
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Cheese and Meat	Port Salut and Three-year cheddar cheeses, Jambon de Paris ham, salami meats, chutney, olives, mustard and grapes. Served with ciabatta bread.	\$30
Chef's Selection	Somerdale Double Gloucester Chive & Onion, Blue Stilton, Three-Year Cheddar, St. Andre Triple Crème cheeses with Prosciutto di Parma and salami meats, candied pecans, olives, mustard and grapes. Served with ciabatta bread.	\$40
Deluxe	Blue Stilton, Parmigiano-Reggiano, Gorgonzola Dolce, 3 year cheddar cheeses with Prosciutto di Parma, Mortadella with Pistachios and hot Capicola meats, olives, mustard and candied pecans. Served with ciabatta bread.	\$45

Charcuterie Boards A' La Carte

Each selection is 2 oz. Three or more selections include mustard, olives and baguette.

Cheeses		Meats			
Carr Valley Moby	\$6	Port Salut	\$6	Peppered Salami	\$6
Parmigiano Reggiano	\$7.5	St. Andre Triple Creme	\$7.5	Mortadella w/ Pistachios	\$6
Blue Stilton	\$7	Danish Fontina	\$6	Jambon de Paris	\$6
Gorgonzola Dolce	\$6	Carr Valley Double Gloucester Onion and Chive	\$6	Prosciutto di Parma	\$10.5
Three-Year Cheddar	\$7			Hot Capicola	\$6

Desserts

Caramel Walnut Tart	French salted caramel roasted walnut tart on a butter cookie crust	\$12
Creme Brûlée	Ask your server for daily special	\$12
Chocolate Bomb	Coffee infused bittersweet chocolate mousse, shortbread cookie covered in ganache	\$11
Cheesecake	Ask your server for daily special	\$10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illnesses.