



Food Menu

Appetizers

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
Hummus	Chick pea, tahini, lemon juice, pepper, olive oil, cumin, garlic with choice of toppings: olive tapenade, garlic chips, caramelized onions, roasted red pepper siracha. Served with fresh veggies and pita.	

Dips

Tomato and Goat Cheese	Warm chunky tomato sauce blended with spicy herbs and mild goat cheese. Served with toasted ciabatta bread.	\$10
Spinach	Spinach, artichoke, melted Parmesan and Romano cheeses, alfredo sauce, red pepper flakes and garlic. Served with fresh pita.	\$10
Balsamic	Our warm ciabatta bread served with a balsamic vinaigrette and extra virgin olive oil.	\$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
Garden	Mixed greens, grapes, strawberries, candied pecans, dried cranberries, goat cheese with raspberry vinaigrette.	\$12
Caprese	Tomatoes sliced with mozzarella, fresh basil, drizzled with balsamic reduction	\$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.

May Feature Roasted Carrot	Roasted pureed carrots, goat cheese, white truffle oil drizzle
Harvest Tomato and Mushroom	Chopped and seasoned sundried tomatoes and portabella mushrooms, creamy herb spread, parmesan cheese
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
Mango Jalapeño salsa	Mango, cilantro, Jalapeño pepper, tomato and pineapple salsa layered on a sweet lemon cream
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
Tomato Basil	Tomato salsa, basil, balsamic drizzle
Spinach and Artichoke	Spinach, artichoke, shaved parmesan cheese, tomato salsa

Presses

*Uniquely designed blended fillings, hot-pressed with homemade bread and **served with side salad, fruit bowl or chips.***

Italian	Salami, Jambone ham, Mortadella cheese, basil, olive tamponade, shredded lettuce, tomato, onion, Italian dressing	\$15
BLT	Applewood bacon, balsamic mayonnaise, lettuce, tomato	\$15
Gouda Mushroom	Portabella, gouda cheese, parsley and arugula greens	\$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	Montboissie de Haut Livradois, Wensleydale w/ Blueberry cheese, strawberries, grapes and pineapple, olives and mustard. Served with ciabatta bread	\$25
Cheese and Meat	Port Salut and 3 year cheddar cheeses, Jambon de Paris ham, salami meats, chutney, olives, mustard and grapes. Served with ciabatta bread.	\$30
Chef's Selection	Danish Fontina, 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, Le Gruyere 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			
Montboissie de Haut Livradois	\$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	Le Gruyere	\$6	Prosciutto di Parma	\$10.5
3 Year Cheddar	\$7	Wensleydale w/ Blueberry	\$6	Hot Capicola	\$6

Desserts

Salted Caramel Chocolate Bourbon Pecan Pie	Benchmark bourbon, pecans, chocolate and caramel	\$12
Cheesecake	Ask your server for daily special	\$12
Creme Brûlée	Ask your server for daily special	\$12
Chocolate Bomb	Coffee infused bittersweet chocolate mousse, shortbread cookie covered in ganache	\$11

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