

## Food Menu



### Appetizers

Hummus Trio	A trio of three hummus varieties including sun-dried tomato, original with olive tapenade, and garlic. Served with pita chips and veggies.	\$10
Meatball Trio	Three hearty meatballs (beef/pork) with marinara, Parmigiano-Reggiano cheeses and topped with parsley.	\$10
Tomato	Warm chunky tomato sauce blended with spicy herbs and mild goat cheese. Served with toasted ciabatta bread.	\$9
Spinach Dip	Spinach, artichoke, melted Parmesan and Romano cheeses, alfredo sauce, red pepper flakes and garlic. Served with fresh pita.	\$9
Balsamic	Our specialty ciabatta bread served with a balsamic vinaigrette and extra virgin olive oil.	\$7

### Salads

Wedge	Iceberg wedge, cherry tomatoes, red onion, egg, topped with smoked bacon, blue cheese crumbles and creamy dressing.	\$11
Caesar	Romaine, Parmesan cheese, cherry tomatoes, sprinkled with croutons and tossed with Caesar dressing.	\$11
Beet Salad	Beets, arugula, candied pecans, goat cheese, topped with lemon white balsamic dressing.	\$11
Garden Salad	Mixed greens, feta cheese, candied pecans, strawberries, grapes, dried cranberries and raspberry vinaigrette.	\$11
Greek Salad	Mixed greens, cucumbers, red onions, tomatoes, Kalamata olives, feta cheese, topped with cherry peppers and homemade Greek salad dressing.	\$11

**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 \$16.*

August Feature – Strawberries and Cream	Fresh macerated strawberries, hint of basil, cinnamon-sugar cream cheese spread
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, cheddar cheese
Brie and Fig	Brie, fig preserve, apples
Sweet 'n Spicy Goat Cheese	Red jalapeño, cider, goat cheese, sweet cream
Ricotta Brussels	Shaved Brussel sprouts, herb ricotta, golden raisins, pine nuts, shallots, lemon, Dijon
Roast Beef	Roast beef, horseradish sauce, Havarti cheese, hot cherry pepper rings
Tomato Basil	Tomato salsa, basil, balsamic drizzle
Avocado	Tomato and avocado salsa with 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.***

Sicilian	Fresh Mozzarella, marinara, Italian spices, peppered salami	\$11
Triple Cheese	Double Gloucester, Gouda, fresh Mozzarella, Dijon	\$11
Gouda Mushroom	Portabella, Gouda cheese, parsley and arugula greens	\$11
Cheesy Roast Beef	Rare roast beef, horseradish aioli, cabbage slaw, sun-dried tomatoes, Provolone cheese	\$13
Turkey Pesto	Turkey, roasted pepper, tomato, pesto mayo, cheddar cheese	\$13
Muffuletta	Jambon ham, Mortadella, salami, Provolone cheese, olive salad	\$13
Saucy Pulled Pork	Smoked saucy pulled pork, white cheddar cheese, coleslaw	\$13

## Charcuterie Boards

Cheese and Fruit	Two chef-selected cheeses, strawberries, grapes and pineapple, olives and mustard. Served with baguette.	\$25
Cheese and Meat	Port Salut and Double Gloucester cheeses, Jambon de Paris Ham, Caslabrese Salami meats, chutney, olives, mustard and grapes. Served with baguette.	\$30
Chef's Selection	Danish Fontina, Blue Stilton, Three-Year Cheddar, St. Andre Triple Crème cheeses with Prosciutto di Parma and Calabrese salami meats, candied pecans, olives, mustard and grapes. Served with baguette.	\$40
Deluxe	Blue Stilton, Parmigiano-Reggiano, Gorgonzola Dolce, Ubriaco and Pinot Rose cheeses with Prosciutto di Parma, Mortadella with Pistachios and Coppa meats, olives, mustard and candied pecans. Served with baguette.	\$45

## Charcuterie Boards A' La Carte

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

### Cheeses

Double Gloucester	\$6.5
Parmigiano Reggiano	\$7.5
Blue Stilton	\$7
Gorgonzola Dolce	\$6
3 Year Cheddar	\$7

### Meats

Port Salut	\$6	Peppered Salami	\$6
St. Andre Triple Creme	\$7.5	Coppa	\$9
Ubriaco Pinot Rose	\$8.5	Mortadella w/ Pistachios	\$6
Danish Fontina	\$6	Jambon de Paris	\$6
		Prosciutto di Parma	\$10.5

## Desserts

Berry Tart	Berry mascarpone cream with lemon zest, blueberries, raspberries and blackberries	\$10
Vanilla Bean Crème Brûlée	French classic vanilla crème with candied topping	\$10
Chocolate Bomb	Coffee infused bittersweet chocolate mousse, shortbread cookie covered in ganache	\$9

Salted Caramel Chocolate Bourbon Pecan pie	Benchmark bourbon, pecans, chocolate and caramel	\$9
Trio Gourmet Ice Cream	Chocolate, salted caramel and vanilla bean ice creams	\$8
Cheesecake	Vanilla mascarpone with raspberries and blueberries on a graham cracker crust	\$8
Duo Vegan Ice Cream	Two scoops of chocolate peanut butter (gluten free, organic, vegan)	\$8

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