

## Food Menu



### Appetizers

Hummus Trio	A trio of three hummus varieties including sun-dried tomato, original with olive tapenade, Garlic. Served with pita chips and veggies.	\$10
Meatball Trio	Three hearty meatballs (beef/pork) with marinara, Parmesan and Reggiano cheeses 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 and garlic. With red pepper flakes. 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 dressing.	\$11
Caesar	Romaine, parmesan, cherry tomatoes, sprinkled with croutons and tossed with Caesar dressing.	\$11
Beet Salad	Beets, arugula, candied pecans, goat cheese and topped with lemon white balsamic dressing.	\$11
Garden Salad	Mixed greens, Feta, candied pecans, strawberries, grapes, dried cranberries with raspberry vinigarette	\$11

*Add a protein to any salad: Shrimp \$2/each, Jambon Ham \$6 Chicken Breast \$5*

### Crostini Boards

*Thick, warmed ciabatta with signature seasonal toppings. Select three, \$16*

May Feature - Hot Pepper Cauliflower	Roasted cauliflower, garlic chive mayo, pepper relish
Harvest Tomato and Mushroom	Chopped and seasoned sundried tomatoes and portabella mushrooms, creamy herb spread, parmesan
Tuscan Chicken	Seasoned chicken, Reggiano Parmigiano, 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, parsley and arugula greens	\$11
Cheesy Roast Beef	Rare roast beef, horseradish aioli, cabbage slaw, sun-dried tomatoes, Provolone	\$13
Turkey Pesto	Turkey, roasted pepper, tomato, pesto mayo, Cheddar	\$13
Muffuletta	Jambon ham, Mortadella, salami, Provolone, olive salad	\$13
Saucy Pulled Pork	Smoked saucy pulled pork, White Cheddar, 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
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**Charcuterie Boards A' La Carte**

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

**Cheeses**

**Meats**

Double Gloucester	\$6.5	Port Salut	\$6	Peppered Salami	\$6
Parmigiano Reggiano	\$7.5	St. Andre Triple Creme	\$7.5	Coppa	\$9
Blue Stilton	\$7	Ubriaco Pinot Rose	\$8.5	Mortadella w/ Pistachios	\$6
Gorgonzola Dolce	\$6	Danish Fontina	\$6	Jambon de Paris	\$6
3 Year Cheddar	\$7			Prosciutto di Parma	\$10.5

**Desserts**

Berry Tart	Lemon-berry mascarpone cream with lemon zest, blueberries, raspberries and blackberries.	\$10
Vanilla Bean Crème Brûlée	French classic vanilla crème, candied topping	\$10
Chocolate Bomb	Coffee infused bittersweet chocolate mousse, shortbread cookie covered in ganache	\$9
Trio Gourmet Ice Cream	Chocolate, Carmel salted and vanilla bean	\$8
Cheesecake	Vanilla Berry mascarpone with Raspberry and blueberry. Cream cheese with vanilla bean paste with graham crack c rust	\$8
2 scoops/Vegan Ice Cream	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.*