

## CHEF'S BOARDS

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### Sparkling (30) or 1/2 size for (20)

Chèvre, Ewephoria and soft ripened Harbison, with Rosemary Ham and Prosciutto di San Daniele, along House made Truffles, nuts and fruit.

### Chardonnay (30) or 1/2 size for (20)

Soft ripened Brie, P'tit Basque and herb crusted Chèvre, Prosciutto and rosemary ham. Accented with almonds, cashews and a selection of bread.

### Pinot Noir (30) or 1/2 size for (20)

Ewephoria, aged Manchego, 12-month Comte. Fennel salami and Sopressata. Dried cherries, dates, pistachios and almonds.

### Cab. Sauvignon (30) or 1/2 size for (20)

Smokey Blue, aged cheddar and Parmigiano-Reggiano, Calabrese, and Fennel Salami. Dried cherries, toasted almonds, candied walnuts; assorted olives

### Chef's Seasonal Board (40)

Speck, Chorizo, Harbison, Prima Donna Gouda, Gloucester English Cheese, Dried Fruit, Nuts, Spreads

## SMALL BITES

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### Sweet or Savory Baked Brie (12)

Sweet: seasonal preserve baked in phyllo-dough and topped with Marcona almonds.

Savory: stuffed with rosemary and onion

### Spinach Artichoke Dip (12)

Delicious and creamy! Served with bread and vegetables

### Hot Cheese Bread (7) add Meat (4)

Our Chef's creation, fresh French loaf topped with Gruyere, Arugula, and EV Olive Oil

## BRUSCHETTA

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### Cherry Chèvre (6)

Fresh goat cheese, dried cherries and honey.

### Tapenade (6)

Finely chopped olive spread

### Fig Apple Brie (6)

Fig spread, Delice triple cream brie and fresh Granny Smith Apples

### Hummus (6)

Chickpeas blended with tahini, lemon juice and garlic

### Classic (6)

Fresh tomatoes, garlic and basil, olive oil, balsamic and parmesan

### Art de Parm (6)

Artichoke hearts, shredded parmesan, olive oil and salt and pepper

\*GF Bread Available for a \$2 upcharge

## SALADS

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### Harvest (12)

Spinach and arugula, with apples, blue cheese, walnuts, dried cranberries and balsamic

### The House (12)

A bed of arugula and spinach, cherry tomatoes, onion, walnuts, carrots and Chèvre. With and a balsamic vinaigrette

### Caprese Salad (10)

Sliced tomato, mozzarella, fresh basil drizzled with olive oil and balsamic reduction

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## SEASONAL TAPAS

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### Soup of the Day (7)

Check with your server

### Prosciutto wrapped Dates (10)

Dates stuffed with smoky blue cheese and wrapped with thinly sliced Prosciutto

### Fresh Oysters (Mkt) \*

Served with lemon, house cocktail sauce

**Oyster Rockefeller (6)** – Grilled in creamed spinach, gremolata, parmesan, and lemon. Half Dozen (30\$) Dozen (55\$)

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## DESSERTS

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### Chocolate Torte (8)

### House Chocolate Truffle (3)

### Crème Brulé (8)

Rotating flavors

### Figgie Pudding (8)

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## BEVERAGES

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Pellegrino 24oz (7) 12oz (4)

\*GF Options are available, please ask your server for pricing

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## FLATBREADS

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### Prosciutto and Arugula (18) \*

House red sauce, prosciutto, Fontina and mozzarella, topped with arugula and EVVO

### Margherita (15) \*

Mozzarella, tomato and fresh basil on a garlic and herb oil base

### Bianca (18) \*

Mozzarella, Fontina, Parmigiano, roasted tomatoes, and artichoke hearts

### Pepperoni and Basil (16)

Fresh Mozzarella, basil and red sauce

\*Consuming raw or uncooked meats and seafood may increase your risk of foodborne illness.