



CHARCUTERIE AND CHEESE

La Querica — Spicy Borsellino Salami, USA

Olli Toscano — Tuscan Italian Pork Sausage, Italy

Chorizo Rioja — Spanish Style Salami, USA

Busseto Vino Rosso — Artisan Crafted Salami, Italy

Maestri D'Italy Prosciutto — Dried Cured Ham, Italy

Paté Forestier — Pork, Chicken Liver, Mushroom, France

Speck — Thinly Sliced Dry Cured Smoked Ham, Italy

N'duja — Spicy Prosciutto spread, USA

Selection of Three 12

Selection of Five 16

Port Salut — Cow's Milk, Semi-soft, France

Pecorino Toscano Fresco — Sheep's Milk, Semi-soft, Italy

Drunken Goat — Goat's Milk, Semi-soft, Mild, Spain

Stilton — Cow's Milk, Soft, Bleu Cheese, Crumbly, England

Chevre — Goat's Milk, Soft, France

Petit Brie — Double Crème Cow's Milk, Soft, France

Garrotxa — Goat's Milk, Firm, Spain

Saxton River — Cow's Milk, Semi-soft, USA

Chef's Choice (Four Cheese and Four Meats) 24

* Charcuterie and cheese selections are subject to change based on daily selection and availability

SNACKS

BAR NUTS. Mixed Roasted Nuts, Chili, Brown Sugar. 5

MARINATED OLIVES. Citrus, Garlic, Herbs. 5

HOUSE MADE GUACAMOLE. Pico de Gallo, Chips, 10

GRILLED SHRIMP SKEWERS (2). Soy Ginger Vinaigrette 13

WINGS. Naked, Soy Garlic, or Buffalo. Blue Cheese, Celery. 12

HOUSE CUT FRIES. Old Bay Aioli. 6

ONION RINGS. Dipping Sauce. 7

HOUSE-MADE FRIED PICKLES. Green Goddess. 8

SALADS

GREEK. Romaine, Cucumber, Tomato, Feta, Red Pepper, Kalamata, Red Onion, Lemon-Tahini Dressing. 12

COBB. Grilled Chicken, Greens, Tomato, Bacon, Egg, Avocado, Cheese, Creamy Cilantro. 14

HOUSE. Greens, Tomato, Cucumber, Onion, Choice of Dressing. 6

SPINACH. Strawberries, Goat Cheese, Almonds, Balsamic Vinaigrette. 12

*Add Protein: **Grilled Chicken (+4), Falafel (+4), Shrimp (+6), Salmon (+6), Crab Cake (+12)**

PLATES

PORK BELLY BUN (2). Braised in Citrus, Soy, Ginger, Garlic, Brown Sugar, Chili Paste. Nestled in a Steamed Bao Bun with Hoisin and Sriracha. Served with Asian Slaw and Kimchi. 12

GRILLED CHICKEN SANDWICH. Marinated in Olive Oil, Vinegar, Herbs. Brioche Roll with Lettuce, Tomato, Avocado, Provolone Cheese, and Bacon. Served with House Cut Fries. Onion Rings (+1). 13

BBQ PULLED PORK SANDWICH. Slow Braised Pork Shoulder. Brioche Bun, Topped with House Slaw Served with House Cut Fries. Onion Rings (+1). 14

ANGUS BURGER. Brioche Roll, Lettuce, Tomato, Red Onion, House-Made Pickles. Served with House Cut Fries. Onion Rings (+1). Bacon (+1). Cheese (+.50). 13

BAJA FISH TACOS (3). Beer-Battered Rockfish, Fresh Corn Tortillas, Spicy Slaw, Pico de Gallo. Served with Salsa Verde. 13

CRAB CAKE SANDWICH. Brioche Roll, Lettuce, Tomato, Red Onion, House-Made Pickles. Served with Tartar Sauce, House Cut Fries. Onion Rings (+1). 17

STEAK FRITES. Marinated Angus Skirt, Chimichurri Sauce, Served with House Cut Fries. 19

FALAFEL. Served on Local Bakery Pita, Greens, Cucumber, Tomato, Red Onion, Tzatziki. 13

SWEETS

FRESH FRUIT SHORTCAKE. Whipped Cream. 6

CHOCOLATE MOUSSE. Whipped Cream. 6

KIDS MENU

CHICKEN FINGERS. Choice of Fries or Fruit. 6

QUESADILLA. Flour Tortilla, Pico de Gallo, S. Cream. 6

JUNIOR BURGER. Choice of Fries or Fruit. 6