

Cheese and Charcuterie

Cured Meats

Choice of two - 15 ~ Choice of four - 22 ~ Choice of six - 30

Chef's Choice - Weekly Chef's selection

Italian Bresaola - Air Dried Beef, Salt Cured and Aged 3 months

Italian Prosciutto - Air Dried Parma Ham, Salt Cured with Silky Texture

Italian Sopressatta - Dry-Cured Pork with Black Pepper and Savory Spices

Spanish Chorizo - Smoked Pork Sausage with Chili and Red Peppers

Spanish Salami - Dry Cured and Acorn Fed Iberico Pork Salami

Toscana Salami - Dry Cured Pork Sausage with Fennel and Garlic

Duck Saucisson - Smoked Pure Duck Sausage with Pepper Flakes

w/Fruits, Nuts & Bread

Global Cheeses

Choice of two - 15 ~ Choice of four - 22 ~ Choice of six - 30

Chef's Choice - Weekly Chef's selection

Danish Havarti - Pasteurized cow's milk cheese with soft texture and sweet, buttery taste

Denmark Mycella Blue - Pasteurized cow's milk with strong blue veins and creamy sweet taste

English Barbers 1833 Reserve Cheddar - Pasteurized cow's milk, tart with sweet notes

French Brie - Pasteurized cow's milk, mild, creamy texture with unassuming buttery flavor

Holland Smoked Gouda - Pasteurized cow's milk, firm texture with hints of toffee and caramel

Humboldt Purple Haze Chevre - Pasteurized goat cheese with lavender and fennel pollen

Irish Porter Cheddar - Pasteurized cow's milk, creamy texture with rich chocolate flavors

French Triple Cream - Pasteurized cow's milk, smooth and silky with butter overtones

North Carolina White Gouda - Pasteurized cow's milk, semi-soft with salted melon flavors

Spanish Manchego - Pasteurized sheep's milk, firm texture with tangy, nutty flavor

Vermont Cremont Double Cream - Pasteurized cow's and goat's milk, creamy texture and sharp

Wisconsin Sartori Bella Vitano Gold - Pasteurized cow's milk, parmesan, and butter flavor

w/Fruits, Nuts & Bread

Antipasto

Antipasto - One Cheese & One Cured Meat w/ Fruit, Nuts & Bread.....15

Antipasto - Two Cheeses & Two Cured Meats w/ Fruit, Nuts & Bread.....22

Antipasto - Three Cheeses & Three Cured Meats w/ Fruit, Nuts & Bread..... 30

Small Plates

Soup du Jour - Seasonal Chef's Selection served w/ Crostini.....	9.5
Marinated Olives & Cheese Plate- Marinated in Herb Infused Olive Oil.....	10
Prosciutto & Melon - Finished w/ Olive Oil & Sherry Gastrique.....	11
Bruschetta - Melted Brie, Caramelized Onions & Sliced Grapes.....	10
Pimento Cheese - Cheddar, Smoked Gouda & Havarti Cheese Blend w/olives, pickles, & crackers.....	11
Muffulettas - Vegetarian Minis w/ Zucchini, Mushrooms, Cheese & Olive Tapenade.....	12
Cuban Sandwich – Spanish Salami, Coppa, Pickled Vegetables & Mustard Aioli w/ Side salad.....	15
Truffled Mushroom Pizza – Red Wine Onions, Mushrooms & Havarti Cheese.....	15
Empanadas – Duck Confit w/ Lavender, Goat Cheese & Fruit Chutney.....	15
Duck Sliders - Duck Confit w/ Bacon, Cheddar, Kimchi Pickles & Spicy 1000 Island.....	15
Flatbread of the Day – Daily Chef's Selection served Thin & Crispy.....	16
Country Paella – Duck Confit, Chorizo, Saffron Rice & Romesco.....	16
Pâté Plate - Assorted Pates w/ Accoutrements & Bread.....	17

Desserts

Chef's Dessert - Daily Handmade Selection.....	11
Seasonal Cheesecake - Served with Sauce and Whip Cream	11
Chocolate Torte - Flourless Tort with Caramel Sauce and Crushed Hazelnuts	11
Chocolate Truffles - Assorted Housemade Truffles.....	11
Dessert Trio- Three Desserts Selected by Chef with Sauces.....	16

