

Except for Happy Endings, last call for food orders is 1 hour before closing

We offer a tapas style menu. Items in your order will be brought to you as they are ready to serve to ensure freshness and optimal serving temperature.



Cheese and Charcuterie

CHEESE TRAY

THREE CHEESES ...18.00 FIVE CHEESES ...22.00

Add Fresh Seasonal Fruit ...3.00

Add Charcuterie (1 oz.) ...4.00

Accompanied by artisan honey, jam, mustard, baguette slices, and crackers.

**Gluten-free cracker substitution available upon request.*

CHEESE SELECTIONS

(all cow's milk and pasteurized unless otherwise noted)

HAVARTI (Denmark): Rich, creamy and buttery

BRIE (France): Creamy and buttery

FONTINA (Germany): Creamy texture and a subtle tart flavor

DUBLINER (IRELAND): Sweet and nutty with a piquant bite of aged Parmesan

AGED WHITE NEW YORK CHEDDAR (USA): Buttery and savory; Dense, crumbly and firm

GOUDA (Holland): Rich, unique flavor and a smooth texture

ASIAGO (Italy): Sweet, buttery, delicate and tangy

MANCHEGO (Spain): Sheep milk; firm, with a caramel and nutty flavor and distinct acidity

JARLSBERG SWISS (Switzerland): Semi-firm, buttery, rich in texture with a mild, nutty flavor

RED LEICESTER (UK): Rich russet colored with a flaky texture and distinctive mellow flavor

FRESH GOAT (USA): Smooth and dense with a mild fresh and tangy taste

BLUE CHEESE (France): Pungent, creamy texture

CHARCUTERIE TRAY

A 3-oz assortment of cured meats served with sliced sourdough baguette and garnishes12.00

PATÈ

TRUFFLE MOUSSE: Pork, turkey liver, and chicken liver mousse with specially blended spices. 2.5 ounces of savory goodness served with sliced baguette and garnishes10.00

A 20% gratuity will be added to checks for parties of 11 or more guests.

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Dips and Spreadables

HUMMUS Served with pita chips, whole grain crackers, or raw veggies	7.75
Your choice: BASIL PESTO SUNDRIED TOMATO HOUSEMADE ROASTED GARLIC	
TRIO (Choose Three) with pita chips, whole grain crackers, or raw veggies	12.00
ARTICHOKE-JALAPENO DIP With pita chips or raw veggies.....	7.50

Shareables

APPLE CROSTINI TRIO

Toasted crostini topped with creamy goat cheese, crisp slices of apple, a drizzle of honey and a sprinkle of salt..... 10.00

TAPAS BITES

Shaved Manchego cheese and aged Parma Prosciutto with sliced baguette, almonds, and Mediterranean olives (olives contain pits) 11.50

The FIGGY PIGGY

Our Original. Toasted sourdough baguette topped with fresh goat cheese, fig preserves, and aged Parma Prosciutto 10.00

DOLMAS

Mediterranean style grape leaves stuffed with a tangy rice mixture, garnished with feta cheese and fresh lemon..... 5.50

To Accompany / a la Carte

NUTTY BUDDIES Duo of nuts: Marcona Almonds and Salt & Pepper Pistachios	6.00
MIXED MEDITERRANEAN OLIVES (contain pits)	6.50
SOURDOUGH BAGUETTE with extra virgin olive oil for dipping or butter	4.50
WHOLE GRAIN CRACKERS	3.00
PITA CHIPS	3.00

Salads

FRUIT CUP Naturally sweet fresh fruit and nuts, perfectly sized for one	5.00
SIDE OF RAW VEGGIES Assorted crisp vegetables.....	5.00
MEDITERRANEAN SALAD Baby greens, chickpeas, tomatoes, feta, Kalamata olives, banana peppers, and cucumbers with house-made vinaigrette	10.00
... with salami added	11.25
...with tuna added.....	11.75

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Flatbreads

*On Naan-style flatbread, freshly prepared.....15.00
(please allow 15+ minutes)

PEPPERONI Rich tomato sauce, fresh Mozzarella, sliced peppers, fresh basil, truffle oil

GORGONZOLA, FIG & PROSCIUTTO Rosemary, fig preserves, Gorgonzola cheese, prosciutto

CAPRESE Sliced Campari tomatoes, fresh Mozzarella, olive oil, basil pesto, balsamic glaze

Happy Endings

APPLE CRANBERRY GALETTE.....9.00

Made just for Grand Cru by our wonderful neighbor, Stir Crazy Baked Goods. Fruit filled and delicious, made with sliced apples, seasonal cranberries and just the right amount of cinnamon. Served warm. (Add a scoop of vanilla bean ice cream ... \$1.50)

CHOCOLATE LAVA CAKE WITH ICE CREAM8.50

Warm, rich chocolate cake with a lush molten chocolate center, served with a scoop of vanilla bean ice cream. Gluten-free.

VANILLA BEAN ICE CREAM ...two scoops – perfect for yourself or to share.....4.00

Non-Alcoholic Beverages

TOPO CHICO MINERAL WATER ...12-ounce bottle3.50

SAN PELLEGRINO SPARKLING FRUIT BEVERAGE ...Lemon or Orange3.50

REPUBLIC OF TEA, DARJEELING ...16.9-ounce bottle4.00

IZZE SPARKLING JUICE ...(ask you server for available flavors)3.50

COKE OR DIET COKE2.50

COFFEE – REGULAR or DECAF3.50

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