

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 TRAY

**FOUR CHEESES (your choice) ... 28.00**

**Add Charcuterie (1.5 oz.) ... 6.00**

Accompanied by fresh fruit, artisan honey, mixed berry pureé, mustard, baguette slices, and crackers.

### CHEESE SELECTIONS

(pasteurized unless otherwise noted)

**ROTH HAVARTI** (Wisconsin, cow's milk): Rich, creamy and buttery

**HENRI HUTIN BRIE COURONNE** (France, cow's milk): Double cream, buttery, sweet, with a hint of almond

**CASTELLO, DANISH FONTINA** (Denmark, cow's milk): Pale yellow, semi-soft with a creamy texture

**KERRYGOLD, DUBLINER** (Ireland, grass-fed cow's milk): Sweet and nutty with a piquant bite of aged Parmesan

**VELDHUIZEN, JALAPEÑO CHEDDAR** (Texas, cow's milk): Great peppery flavor, with a little heat.

**COASTAL, RUGGED MATURE CHEDDAR** (England, cow's milk, 15 months): Deeply rich, intense flavor, creamy texture and smooth finish with subtle, sweet top notes.

**DUTCH TRADITON GOUDA** (Holland, cow's milk): Rich, unique flavor and a smooth texture

**EMPORIUM, ASIAGO** (USA, cow's milk, 5 months): Sweet, buttery, delicate and tangy

**EL COTIJO, MANCHEGO** (Spain, sheep's milk, 6 months): firm, with a caramel and nutty flavor and distinct acidity

**JARLSBERG, SWISS** (Norway, cow's milk, 3 months): Semi-firm, buttery, rich in texture with a mild, nutty flavor

**JOSEPH HELER ROCKER, RED LEICESTER** (UK, cow's milk, 9 months): Bold in color, rich and rugged in texture while delivering sweet and nutty notes

**DRUNKEN GOAT** (Spain, goat's milk): The texture is semi-firm, dense, smooth and creamy. Flavors are mild, sweet, and fruity.

**CASTELLO, CREAMY BLUE LOAF** (Denmark, cow's milk): Pungent, creamy texture; perfect with honey

**VELDHUIZEN, FAT TAILED TOMME** (Texas, sheep's milk): Manchego style olive oil rubbed rind. Leafy green sweetness, buttery.

**VELDHUIZEN, SHEPHERD'S BLEND** (Texas, sheep & cow's milk): Medium sharpness, bright acidity, creamy, hints of sweet lemon notes.

#### Additions:

Pistachios \$6.00

Mediterranean Olives \$6.50

## CHARCUTERIE TRAY

Assortment of cured meats such as sopressa, calabrese, varzi, and prosciutto alongside  
pâtè de campagne ...20.00

Accompanied by strawberry-shallot pureé, mustard, cornichons, baguette, and crackers.

A 20% gratuity will be added to checks for parties of 10 or more guests.

We respectfully ask that you refrain from bringing in food or beverages from other establishments.

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## SHAREABLES

- HUMMUS TRIO** Served with lightly toasted naan and raw veggies.....17.00  
 **HOUSEMADE ROASTED GARLIC**     **BASIL PESTO**     **SUNDRIED TOMATO**
- HOUSE MARINATED ARTICHOKE HEARTS** served with lightly toasted naan.....9.00
- ARTICHOKE-JALAPENO DIP** With pita chips or raw veggies.....8.00
- NAAN YO MAMA'S PIMENTO CHEESE 2.0** Served with lightly toasted naan.....8.00
- APPLE CROSTINI** Creamy goat cheese, crisp slices of apple, a drizzle of honey .....10.00
- TAPAS BITES** Shaved Manchego, Parma Prosciutto, Marcona almonds, and Mediterranean olives.. 11.50
- The FIGGY PIGGY**  
 Our Original. Toasted baguette, fresh goat cheese, fig preserves, and aged Parma Prosciutto .....10.00
- DOLMAS** Garnished with feta cheese and fresh lemon..... 5.50

## Flatbreads

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

- PEPPERONI** Truffle oil, rich tomato sauce, fresh Mozzarella, sliced pepperoni, fresh basil
- GORGONZOLA, FIG & PROSCIUTTO** Rosemary, fig preserves, Gorgonzola cheese, prosciutto
- CAPRESE** Sliced Campari tomatoes, fresh Mozzarella, olive oil, fresh basil, balsamic glaze
- GREEK** Marinated artichoke hearts, tomatoes, feta, pepperoncini

## Soup/Salads

- TOMATO BASIL SOUP** served with a croissant grilled cheese..... 9.50
- CAPRESE PASTA SALAD** Pesto, mozzarella, cherry tomatoes, balsamic glaze..... 6.50
- HOUSE SALAD** Baby greens, tomatoes, cucumbers, Asiago, croutons with house-made vinaigrette  
 .....8.50

## DESSERTS

- HOUSE-MADE BROWNIE**.....8.50  
 Warm and rich chocolate brownie served with a scoop of vanilla ice cream and caramel.
- VANILLA BEAN ICE CREAM** ...two scoops – perfect for yourself or to share.....4.00



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## Non-Alcoholic Beverages

<b>TOPO CHICO MINERAL WATER</b> ...12-ounce bottle .....	3.50
<b>SAN PELLEGRINO SPARKLING FRUIT BEVERAGE</b> ... Lemon or Orange .....	3.50
<b>REPULIC OF TEA, DARJEELING</b> ... 16.9-ounce bottle .....	4.00
<b>IZZE SPARKLINKG JUICE</b> ... (ask you server for available flavors) .....	3.50
<b>COKE OR DIET COKE</b> .....	2.50
<b>COFFEE – REGULAR or DECAF</b> .....	3.50

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