

FOOD MENU

LIGHT & FRESH

MEDITERRANEAN PLATE 19 (Vegetarian)

Artichoke pieces with balsamic glaze, marinated Tomatoes, Mediterranean olives, Feta cheese, pepperoncini, pickled okra, cornichons & baguettes.

AVOCADO TOAST 11 (Vegetarian)

Rosemary sourdough bread with fresh avocado, roasted red peppers, salt & pepper with balsamic glaze drizzle.

BUFFALO MOZZARELLA STACK 16

Sliced tomatoes topped with buffalo mozzarella, savory prosciutto, basil & balsamic glaze

BURRATA CHEESE PLATE 19 (Vegetarian)

Di Stefano Burrata Cheese with olive oil, pepper, marinated tomatoes, pink sea salt & baguettes.

ARUGULA SALAD 13 (Vegetarian)

Fresh arugula tossed with dried cranberries, goat cheese, candied walnuts, apples, and balsamic vinaigrette
Add grilled chicken or prosciutto \$4

CAESAR SALAD \$13 (Vegetarian)

Romaine lettuce, croutons, shredded parmesan cheese tossed in a creamy Caesar dressing.

MEAT & CHEESE BOARDS

Served with dried fruit, walnuts, olives, stone ground mustard, honey, and toasted baguettes

CHEESE BOARD 26

Choose four premium artesian cheeses

MEAT & CHEESE BOARD \$26

Choose 4 of our premium meat & cheese selections
Or Let the Chef Decide!

CHARCUTERIE BOARD 26

Choose four premium meats

(CHOOSE ANY INDIVIDUAL ORDER OF MEAT OR CHEESE FOR \$11)

ENGLISH FARMHOUSE CHEDDAR

Aged for up to 12 months, sharp and savory

PISTACHO PECORINO

Fresh sheep's milk,

SPANISH MANCHEGO

From the milk of sheep of the Manchega breed

SMOKED GOUDA CHEESE

Aromatic and caramel-like flavor

BRIE BY PRESIDENT

Soft ripened cheese from the French region of

PORT WINE DERBY BY BELTON FARM

Smooth, creamy with port wine flavor profile

AMMERLANDER HAVARTI

German soft cheese with a buttery taste

SAGE DERBY BY BELTON FARM

Flavors of cream and sage

BLUEBERRY & VANILLA GOAT CHEESE

Goat Cheese by Montchevre

POINT REYES ORIGINAL BLUE

Sweet fresh milk with a medium to strong punch of blue flavor

BLACK TRUFFLE CHEESE

Firm texture with earthy & nutty flavor

SPICY COPPA

Seasoned with red and cayenne peppers

PROSCIUTTO OR SPECK PROSCIUTTO

Delivering salty, sweet & savory flavors

"SPICY CHORIZO" BY FAMANI

Dry chorizo, brick-red in color seasoned with pimento

SOPPRESSATA BY OLLI

Robust with spice and hints of fennel

TOSCANO SALAMI BY OLLI

Flavors of traditional Chianti wine, fennel seeds & black pepper

CALBRESE ITALIAN SALAMI BY OLLI

Wild fennel seed, sweet and hot notes from Cayenne pepper and paprika

TASTY BITES

ROASTED RED PEPPER HUMMUS 13

Served with toasted bread, olives, and carrots

CHICKEN NUGGET BITES AND RANCH 14

Baked and served with ranch and buffalo sauce

ARTICHOKE & SPINACH DIP 15

House made and served warm with crostini dipping bread

CHIPS & SALSA 9

Corn tortilla chips and mild salsa

MEATBALL AND SAUSAGE BITES 14

Pork/beef meatballs and Italian sausage glazed with a sweet, tangy BBQ sauce and topped with fresh basil

BUBBLY BAKED BRIE 18

Brie (no pastry) baked with cranberries, brown sugar, almonds

TATER TOTS 9

Feel like a kid again!

CHICKEN NACHOS 15

Tortilla chips with nacho cheese, chicken, chipotle aioli, sour cream, green onion & guacamole

SAMOSAS (Potato & Pea) 13

Baked, Vegan & Spicy. Served with mango chutney

WARM PRETZELS 9

3 Salted pretzel sticks served warm and a side of nacho cheese dip

FRENCH DIP SLIDERS 13

Thinly sliced roast beef served with Au jus and horseradish

SPRING ROLLS 11

Baked, Vegetarian, Served with a sweet Thai chili sauce

TRUFFLE POPCORN 9

Hot butter and salt with truffle oil

CHEESE OR CHICKEN QUESADILLA (11/14)

Ancho Chipotle aioli, pepper jack cheese, fire roasted salsa

JALAPENO POPPERS (House Made) 13

3 Cheddar stuffed Jalapeno peppers wrapped in prosciutto. Served over a warm brie crostini with green onion and red peppers

MINI CORN DOGS 9

Bite sized corn dogs with ketchup and mustard

MARGHERITA

Basil tomato sauce, mozzarella cheeses, balsamic glaze, and fresh basil

PIZZA (10") \$16 each

ROSEMARY AND PROSCIUTTO

Taleggio cheese, rosemary, dried apricots topped with prosciutto & arugula

SMOKE & SPICE

Smoked Mozzarella, spicy tomato sauce, mushrooms, artichoke pieces and prosciutto with crushed red peppers

FIVE CHEESE

Mozzarella, Asiago, Fontina, provolone, and parmesan with a basil tomato sauce

THE IZZY

Basil tomato sauce, mozzarella, pepperjack, chicken, chorizo, jalapeno, Sour cream and chipotle aioli

CLASSIC PEPPERONI

Pepperoni ..enough said!

BLACK TRUFFLE & HONEY

Mascarpone cheese and black truffle cheese topped with a balsamic glaze and fresh basil

THREE ITALIANS

Spicy tomato sauce, roasted red peppers, mozzarella cheese, topped with Italian sausage, salami and pepperoni

CROSTINI (5 pieces)

BRIE & SPECK PROSCIUTTO 13

Served warm

SMOKED SALMON 14

Smoked salmon over creamy herb cheese with capers, green onions, and lemon zest

MISSION FIG 11

Creamy goat cheese with sweet Mission Fig jam

GARDEN TOMATO BRUSCHETTA 12

Sweet tomatoes, roasted red peppers and garlic topped with goat cheese and fresh basil

PESTO SPREAD & ITALIAN TOMATOES 13

Davina marinated tomatoes topped with basil, feta cheese and balsamic glaze

BLACK TRUFFLE CHEESE & HONEY 13

Truffle lovers favorite!