

Food Menu



Dips

Tomato	Chunky tomato sauce blended with spicy herbs and mild goat cheese.	\$8
Pepper	A variety of sweet and spicy roasted peppers infused with warm chili oil and red pepper flakes.	\$8
Spinach Dip	Spinach, artichoke, Parmesan cheese, Romano cheese, alfredo garlic. Served with a fresh pita	\$8
Hummus	A trio of three hummus varieties including roasted red pepper, sun-dried tomatoes and olive. Served with pita chips and veggies	\$10

Salads

Wedge	Iceberg wedge, cherry tomatoes, red onion, egg, topped with applewood smoked bacon, blue cheese crumbles and dressing.	\$10
Caesar	Romaine, parmesan, cherry tomatoes, sprinkled with croutons and tossed with Caesar dressing.	\$10
Beet Salad	Beets, arugula, candied pecans, goat cheese with lemon white balsamic dressing.	\$10
Chef Salad	Mixed greens, Jambon ham, turkey, roasted peppers, egg, cherry tomatoes, Gloucester cheese, cucumber, golden Italian dressing	\$14

Add a protein: Shrimp \$2/each, Jambon Ham \$4, Chicken Breast \$5

Crostini Boards

Thick, warmed ciabatta with signature seasonal toppings. Select three, \$15

Tuscan Chicken	Reggiano Parmigiano, lemon, garlic, red pepper flakes, brie, tomato salsa
Smoked Salmon	Smoked salmon, cream cheese caper spread, sweet onion, dill
Peach and Prosciutto	Prosciutto, grilled peaches, ricotta, honey
Cheesy Shrimp	Maryland-spiced shrimp, garlic basil mayo, cheddar cheese
Brie and Fig	Brie, fig preserve, apples
Sweet 'n Spicy Goat Cheese	Red jalapeño, cider, goat cheese, sweet cream
Ricotta Brussels	Shaved Brussel sprouts, herb ricotta, golden raisins, pine nuts, shallots, lemon, Dijon

White Bean	Cannellini beans, sun-dried tomatoes, roasted garlic, chili spice, ricotta, balsamic drizzle
Roast Beef	Roast beef, horseradish sauce, Havarti cheese, cherry pepper rings
Tomato Basil	Tomato salsa, basil, balsamic drizzle
Avocado	Tomato and avocado salsa with balsamic drizzle
Spinach and Artichoke	Spinach, artichoke, shaved Parmesan cheese, tomato salsa

Presses

*Uniquely designed blended fillings, hot-pressed with homemade bread and **served with side salad, fruit bowl or chips.***

Cheesy Roast Beef	Rare roast beef, horseradish aioli, cabbage slaw, sun-dried tomatoes, provolone	\$12
Caprese Mozzarella	Fresh Mozzarella, tomato, pesto-mayo, balsamic reduction	\$10
Triple Cheese	Double Gloucester, Gouda, Fresh Mozzarella, Dijon	\$10
Gouda Mushroom	Portabella, gouda, parsley and arugula greens	\$10
Turkey Pesto	Turkey, roasted pepper, tomato, pesto mayo, cheddar	\$12
Muffuletta	Jambon ham, Mortadella, salami, provolone, olive salad	\$12
Saucy Pulled Pork	Smoked saucy pulled pork, white cheddar, coleslaw	\$12

Charcuterie Boards

Cheese and Fruit	Two chef-selected cheeses, strawberries, grapes and kiwi served with baguette.	\$20
Cheese and Meat	Port Salut and Double Gloucester cheeses, Jambon de Paris, Peppered Salami meats, chutney and grapes served with baguette.	\$25
Chef's Selection	Danish Fontina, Maytag Blue, 3 yr Cheddar, St Angel triple creme, Prosciutto di Parma, Peppered salami, mustard, candied pecans, grapes served with baguette	\$35
Deluxe	Blue Stilton, Parmigiano-Reggiano, Gorgonzola Dolce, Ubriaco Pinot Rose cheeses, Prosciutto di Parma, Mortadella with Pistachios, Coppa meats, olives and candied pecans served with baguette.	\$40

A la Carte 2oz each**Cheese**

Double Gloucester	\$4
Parmigiano Reggiano	\$5
Blue Stilton	\$5
Gorgonzola Dolce	\$4
3 Yr Cheddar	\$5

Port Salut	\$4
Saint Angel	\$6
Ubriaco Pinot Rose	\$6
Maytag Blue	\$6
Danish Fontina	\$4

Meats

Peppered Salami	\$4
Coppa	\$7
Mortadella w/ Pistachios	\$4
Jambon de Paris	\$4
Prosciutto di Parma	\$6

Desserts

Chocolate Bomb	Coffee infused bittersweet chocolate mousse on a shortbread cookie covered in ganache.	\$9
Lemon Bar	Shortbread cookie crust with baked lemon custard.	\$6
Gourmet Ice Cream Trio	Pumpkin Latte, Cinnamon brown sugar, Vanilla bean.	\$8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illnesses.