

SMALL PLATES

House Marinated Olives \$6 v

Our olive mix warmed and marinated in our in-house seasoning

Bacon Wrapped Dates \$5

3 Large dates wrapped in Milk and Honey Smoked Bacon, served with a honey pistachio glaze

Lamb and Goat Cheese Empanadas \$14

Milk and Honey Lamb combined with cheese, folded into a dough fried golden brown and served with dipping sauce

Veggie Special v

Chef's Daily Vegetarian Creation – please ask for details

Truffle Fries \$7 v

Our crispy house fries, seasoned and tossed with truffle oil, parmesan cheese, and herbs

Caprese Flatbread \$12 v

Fresh Tomato, Mozzarella, and Basil served on our grilled Flatbread

Prosciutto and Goat Cheese Flatbread \$14

Prosciutto, Goat Cheese, Caramelized Onions with Balsamic Glaze

Lamb Meatballs \$14

Lightly seasoned and served on a bed of greens and tomatoes with house made dressing and goat cheese

Bavarian Pretzel \$7 v

Our seasoned giant pretzel served warm with sprinkled parmesan and beer cheese dipping sauce

Cheese Board \$15 v

Artisan Cheeses (3) served with Assorted nuts, fruit and Bread

Charcuterie Board \$15

Chefs choice served with Cornichons, Dijon and Bread

Cheese and Charcuterie \$28

(Underlined Items Available until Close)

SALADS

Baby Field Greens \$10 v

With heirloom tomatoes, toasted pecans and gorgonzola cheese, orange basil vinaigrette

Beets w/ Goat Cheese \$10 v

Fresh beets, goat cheese and toasted pistachio w/ fresh greens, wild berry vinaigrette

Grilled Watermelon \$10 v

Fresh watermelon, arugula, goat cheese and pecans with a balsamic dressing

Grilled Chicken and Fruit Salad \$14

Grilled Chicken, Spinach and Gorgonzola with fresh fruit, walnuts and our homemade dressing

SOUPS

Baked Onion \$7

Caramelized onions simmered in our beef stock, baked with crouton & Artisan Cheeses

DINNER PLATES

Pepper Jack Mac \$12 v

Cavatappi pasta baked in our pepper jack béchamel sauce

Lobster Mac \$18

Our Pepper Jack Mac with chunks of Maine lobster

Poutine \$14

A Canadian Favorite - Fresh Fries covered in cheese and brown gravy Includes Your choice of Chicken or Ground Beef

Tuna Steak Fish Tacos \$16

2 large tuna steak tacos served with our homemade pineapple salsa and coconut rice

Pork Chop Dinner \$20

Mile and Honey, Grass Fed, Organic Pork Chop served with baby bakers and veg

DESSERTS

Plain or Chocolate Sugar Biscuits \$4 v

Double Chocolate or Salted Carmel Gelato \$5

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