

PLATES

House Marinated Olives \$6 v

Olive mix warmed in our house seasoning

Bacon Wrapped Dates \$5

4 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 (\$MP) 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

Prosciutto and Goat Cheese Flatbread

\$14

Prosciutto, Goat Cheese, Caramelized Onions & Balsamic

BBQ Chicken Flatbread \$14

BBQ chicken, red onions, and mozzarella with a ranch dressing drizzle

Lamb Meatballs \$14

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

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

A Canadian Favorite - Fresh Fries covered in cheese curds and brown gravy

Plain \$12 / Beef \$14 / Duck Confit \$18

BOARDS

Cheese Board \$15 v

Artisan Cheeses served with Assorted nuts, fruit and Bread

Charcuterie Board \$15

Chefs choice served with Cornichons, Dijon and Bread

Cheese and Charcuterie \$28

DESSERTS

Plain or Chocolate Sugar Biscuits \$4 v

Angelo's Gelato \$5

(Please ask your server for available flavors)

