

PLATES

House Marinated Olives \$6 v

Olive mix warmed in our house seasoning

Bacon Wrapped Dates \$6

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

Italian Empanadas \$14

Artisan sausage combined with cheese, folded into a dough fried golden brown and served with marinara

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 \$13 v

Fresh Tomato, Mozzarella, and Basil

Pear & Artisan Cheese Flatbread \$14 v

Pear, Arugula, Caramelized onion, Bleu and Goat Cheese with Lemon Vinaigrette

Prosciutto and Goat Cheese Flatbread \$15

Prosciutto, Goat Cheese, Caramelized Onions & Balsamic

BBQ Chicken Flatbread \$15

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

Hot Pretzels \$10

2 Large fresh pretzels served with beer cheese

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

Buffalo Chicken Mac \$16

Our Pepper Jack Mac mixed with fried buffalo chicken

Lobster Mac \$18

Our Pepper Jack Mac with chunks of Maine lobster

Fire Cracker Fries \$14

Our Fresh Cut Fries Seasoned and Baked with cheese and served with firecracker sauce

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

V - Vegetarian

PLATES & BOARDS

