

Cheese and Charcuterie

Cheese Plate\$15

Manchego, Gruyere, aged Cheddar and aged Gouda Cheeses with cranberries, walnuts and fig jam. Served with a ciabatta.

Cheese and Charcuterie Plate\$22

Manchego, Gruyere, aged Cheddar, Chèvre, aged Gouda, fennel salami, prosciutto, whole grain mustard and fig jam. Served with a ciabatta.

Appetizers

Baked Camembert \$18

A wheel of Camembert, topped with our fig spread, wrapped in a puff pastry and baked to golden-brown deliciousness.

Sliders Trio..... \$12

Ham and Cheese with mustard aioli slider, Roast Beef with horseradish aioli slider and a Caprese Slider.

Giant Pretzel \$ 8

A giant salted pretzel, served with a mustard dipping sauce.

Truffle Popcorn..... \$ 7

Popcorn topped with truffle butter, parmesan cheese, salt and pepper.

Soups

Chicken and Wild Rice\$ 8

Hearty chicken and a medley of brown and wild rice simmered with onions, celery and carrots in a delicious, flavorful chicken broth.

Sandwiches

Grilled Cheese.....\$10

Gruyere Cheese with pesto on ciabatta bread. Served with chips and a pickle.

Harvest Panini.....\$12

Gruyere Cheese, sliced Granny Smith apple with horseradish aioli on ciabatta bread. Served with chips and a pickle.

Italian Sub.....\$14

Salami, Capicola and Peppered Ham on a sub roll with lettuce, tomato, provolone cheese and a light Italian dressing. Served with chips and a pickle.

Chicken Stuffed Baguette.....\$12

Toasted baguette stuffed with grilled chicken breast and provolone cheese served with a marinara dipping sauce.

For the Little Ones

Chicken Nugget Boat.....\$ 6

Six chicken breaded nuggets served with apple sauce.