

– Small Bites –

BLTA Deviled Eggs (3) - 8

Crisped Pancetta • Avocado • Tomato • Greens • Paprika Oil

Suggested Wine Pairing – Mâcon-Chaintré

Chilled Soup Flight - 11

Cucumber Soup • Watermelon Basil Soup
Yellow Bell Pepper Soup

Udon Noodle Bowl - 9

Snow Pea • Cucumber • Scallion • Bell Pepper
Sesame Vinaigrette

Wedge Salad - 10

Iceberg Lettuce • Tomatoes • Red Onion • Crumbled Stilton
Candied Tenderbelly Bacon • Stilton Cream Dressing

Suggested Wine Pairing – Simonsig Chenin Blanc

Thai Avocado Salad - 10

Mango • Carrot • Scallion • Bell Pepper • Jalapeno •
Cilantro • Peanut Vinaigrette*

– Share –



***Artisan Cheese and Cured Meat Board**

*Build your Own Cheese and Meats Board
Combination of Cheeses and Meats Encouraged
Each board comes with:*

Marinated Olives • Nuts • Pickled Cherries

House Made Ale Mustard • Rhubarb Mostardo • Crostini

2 Cheeses - \$13

2 Meats - \$12

4 Cheeses - \$26

4 Meats - \$24

Ask your server for suggested wine pairing

Buratta Board - 18

Arugula • Orange Pepper Jam • Crostini • Basil •
Garlic Croutons • Cherry Tomato • Pickled Veg

Suggested Wine Pairing – Poggio Bonelli, Chianti Classico

Vegetable Meze - 10

Hummus • Olive Tapenade • Bell Pepper • Cucumber • Pita

– Sweets –

House made Ice Cream – 9

Caramel • Almond Tuile

Ask your server for suggested wine pairing

Dessert Cheese Plate – 10

Stilton • Marcona Almonds • Pear • Rose Honey

Suggested Wine Pairing – Chateau Laribotte Sauternes

French Press CORVUS Coffee - 6

Please allow a few “flavor dwelling” minutes.

*Contains peanuts and /or tree nuts



Ask your server for daily offering