



## Tapas

**2 for \$8 or 4 for \$15**

**Watercress** - Fresh watercress pesto, French Brie, Drizzled with Clover Honey

**Mozzarella** - Rich Basil Pesto, Ripe Tomatoes, Topped with fresh Mozzarella & Balsamic di Modena

**Salami** - Sweet and Spicy dried cured salami, Shaved Parmigiano Reggiano from Italy

**Pepperoncini** - Hot Italian Peppers, Authentic Gorgonzola

**Prosciutto** - Italian Dry Cured Ham, Homemade Tomato Chutney, Manchego

**Nicoise** - Olives, Mushrooms Tapenade, Brie, Balsamic

## Flatbread

**\$15**

**“Anna Bread”** - Tomato Chutney & Manchego

**“Jeremy Style”** - Tomato Chutney, Manchego, Prosciutto, and Mushroom

**“The Vegetarian”** - Red Onion, Olives, Bell Peppers, and Mushroom

Dry Salami & Kalamata Olives\*

Prosciutto and Cherry Tomatoes

## Salads

**\$10**

**ARAGULA** - Cherry tomato | Kalamata Olives | Red Onion | Shaved Parmesan | House Made EVO dressing

**KALE** - Pine nuts | Bell Pepper | Raisin | Dried Apricots | Red Onion | Lemon Vinaigrette

**CAPRESE** - Fresh Mozzarella | Crunchy Roma Tomatoes | Basil EVO | Balsamic Reduction

## Cheese & Charcuterie Plate

**3 for \$16 or 5 for \$21**

Selection of Local & International Cheeses & Cured Meats  
Our cheese and meat selections are rotated for variety.  
All board served with bread, House Infused Oil, & Tomato Chutney  
and complements  
See Chef's Board for today's selection

**CheeseCake**  
**\$7 a slice**

**Chef Specials**  
**Ask your server**  
**about the specials**