



## Starters

### **The Trio**

House made marinated olives, pickles, and candied nuts  
\$8

### **Caprese Salad**

Tomato, cucumber, fresh mozzarella, red onion, balsamic glaze,  
Olive oil, and basil coulis  
\$8

### **Smoked Paprika Hummus**

Chickenpeas, tahini, garlic, and smoked paprika served with naan bread  
\$8

### **White Bean Hummus**

Cannellini beans, lemon zest, and smoked sea salt served with naan bread  
\$8

### **Greek Salsa**

Cucumbers, tomatoes, olive mix, capers, red onion, and fresh oregano  
garnished with lemon/dill crème fraiche, served with tortilla chips  
\$8

### **Guacamole Cubano**

Avocados, chilies, garlic, tomatoes, lime, onion and mango served with corn chips  
\$8

# Shared Plates

## **Cheese Board**

A changing mix of artisan cheeses, seasonal fruit, candied nuts served with crostini  
\$15

## **Charcuterie Board**

Locally produced cured meats, pickles, and olives served with crostini  
\$16

## **Artisan Mix Board**

A sample of both our cheeses and charcuterie boards served with olives,  
fruit, pickles, and candied nuts, served with crostini  
\$18

## **Denise's Antipasto**

Paprika hummus, artisan cheese, locally cured meat, olives, pickles and  
seasonal vegetables, served with naan and crostini  
\$16

# Flatbreads

## **Hot Chicken Flatbread**

Spicy braised chicken, hot sauce, garlic, marinated onion,  
parmesan, and ranch drizzle  
\$12

## **Smoked Salmon Flatbread**

Smoked salmon, capers, goat cheese, red onion, and lemon/dill crème fraiche  
\$13

## **Beef Bouguignon Flatbread**

House-roasted beef in a red wine sauce, roasted local carrots and  
celery carmelized onion, parmesan cheese  
\$13

## **Artisan Meat Flatbread**

Locally produced soppressata, prosciutto, garlic oil, and house cheese blend  
\$14

## **Margherita Flatbread**

Roasted tomatoes, garlic oil, fresh mozzarella finished with basil coulis  
\$10