

FOOD MENU

Small Plates

Butter Toffee Peanuts (v)	\$6
Marcona Almonds (v)	\$6
Castelvetrano Olives (v)	\$6
House Pickles <i>3 rotating flavors</i>	\$7
Roasted Tomato Toast w/ Vegan cheese spread (v) <small>**contains cashews</small>	\$8
Roasted Brussel Sprouts w/ Balsamic (v)	\$11
Sweet & Savory Popcorn (vo) <i>each order is freshly popped</i>	\$9
Hummus & Onion Dill Dip (veg) <i>served with fresh seasonal veggies, apples and crackers</i>	\$15
Melted Double Creme Brie Cheese w/ sliced Apples (veg)	\$14
Italian Meatballs <i>served with fresh parsley</i>	\$10
Spinach Artichoke Dip (veg)	\$15

Small Plates cont...

Sardinha Portuguese Sardines <i>in Spicy Olive Oil and Chili Pepper or in Tomato</i>	\$16
Coca de Trampó <i>Mallorcan vegetable flatbread (veg)</i> <i>w/ Sobrasada</i>	\$10 \$13
Brioche Melt <i>Capicola, melted Brie, choice of raspberry habanero jam or stone-ground mustard served with freshly made cucumber salad</i>	\$14
Sturia Caviar Classic for 2 * <i>15g served with crème fraîche, chives and potato chips</i>	\$50

Charcuterie & Fromage

boards include an assortment of accoutrements and are served with toasted bread

Personal Board (vo) <i>1 meat 1 cheese</i>	\$19
Sharable <i>2 meats 2 cheeses</i>	\$36
Party Board <i>3 meats 3 cheeses</i>	\$45

Sweets

Bite Size Brownies <i>classic fudgy or cookies & cream</i>	\$5 each
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locally made

all menu items are Gluten Free
vegan (v) vegan option (vo) vegetarian - veg

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.