

# FOOD MENU

## Small Plates

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

## Small Plates cont...

<b>Tinned Fish</b> <i>small sardines from Spain</i>	<b>\$15</b>
<b>Coca de Trampó*</b> <i>Mallorcan vegetable flatbread (veg)</i>  <i>w/ Sobrasada</i>	<b>\$10</b>  <b>\$13</b>
<b>Brioche Melt</b> <i>Capicola, melted Brie, choice of raspberry habanero jam or stone-ground mustard served with freshly made cucumber salad</i>	<b>\$13</b>
<b>Sturia Caviar Classic for 2</b> <i>15g served with crème fraîche, chives and potato chips</i>	<b>\$50</b>

## Charcuterie & Fromage

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

<b>Personal Board (vo)</b> <i>1 meat 1 cheese</i>	<b>\$19</b>
<b>Sharable</b> <i>2 meats 2 cheeses</i>	<b>\$34</b>
<b>Party Board</b> <i>3 meats 3 cheeses</i>	<b>\$43</b>

## Sweets

<b>Bite Size Brownies</b> <i>2 fudgy/2 cookies &amp; cream</i>	<b>\$5</b>
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locally made

**all menu items are Gluten Free  
made in house \***

**vegan (v) vegan option (vo) vegetarian - veg**