



FROM OUR KITCHEN

** all items subject to availability

CHARCUTERIE	\$17
Unique cheeses, salami, stone ground mustard, olives, and more Served with crackers & seasonal fruit	
MEDITERRANEAN FLATBREAD	\$12
Pesto, Mediterranean olives, sundried tomato, mozzarella, feta & balsamic glaze <i>Add chicken \$2</i>	
TRE FORMAGGIO FLATBREAD	\$14
Garlic parmesan olive oil sauce – made in house. Mozzarella, goat cheese, fresh sage & thinly sliced chicken	
KIOLBASSA SAUSAGE	\$14
Sliced & served with accoutrement of baby gherkin pickle, smoked gouda cheese, kettle chips, & barbeque sauce	
BREAD & BUTTER	\$12
Whipped butter with seasonal toppings. Ask your server about our offerings! Served with toasted baguette	
SIGNATURE HUMMUS	\$12
Topped with olive tapenade, feta, balsamic glaze drizzle Served with naan bread, chips & cucumbers	
DELUXE MIXED NUTS	\$5
Warmed and finished with sea salt	
PEANUT BUTTER STUFFED PRETZELS	\$5
BEVERAGES	\$2. ⁵⁰
Coca Cola, Sprite, Coke Zero, LaCroix Sparkling Water	
COFFEE	\$3. ⁵⁰
With, or without souvenir Blue Ostrich mug	\$11 w/mug

ASK ABOUT OUR FLATBREAD OF THE MONTH

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH SESAME,
PEANUTS OR TREE NUTS
GF CRACKERS AVAILABLE, HOWEVER NOT A GF FRIENDLY ENVIRONMENT