

# FROM OUR KITCHEN

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## MARKET BOARD \$17

Rotating assortment of unique cheeses, olives, local honey, nuts, rustic bread

*Add Salami \$4    Add Prosciutto \$4*

## SIGNATURE HUMMUS \$11

With olive tapenade, feta, balsamic glaze drizzle

Organic whole grain quinoa chips & cucumber

## KIOLBASSA SAUSAGE \$14

Accoutrements include white truffle dijon, cheese, & chips

## CHICKEN CAESAR SALAD \$14

Chopped Romain & Kale, rotisserie chicken

With crushed croutons, shaved parmesan, lemon wedge & dressing

## MARINATED OLIVES \$11

Slow cooked with pink peppercorn, rosemary, thyme, & orange

Garlic & herb nut blend & rustic bread

## KETTLE CHIPS \$9

Twice fried kettle chips tossed in grated parmesan

Garlic parmesan aioli

## BREAD & BUTTER \$10

Whipped sweet cream butter with thyme

Apricot & red fruit preserves, smashed hazelnuts, rustic bread

## MEDITERRANEAN FLATBREAD \$12

Pesto, Mediterranean olives, sundried tomato, mozzarella, feta & balsamic glaze

*Add chicken \$2*

## TRE FORMAGGIO FLATBREAD \$14

Garlic parmesan olive oil sauce. Mozzarella, goat cheese, sage & thinly sliced chicken

## FLATBREAD OF THE MONTH -

Ask our waitstaff about this month's flatbread ingredients!

## DELUXE MIXED NUTS \$5

Warmed and finished with sea salt

*ADD GF CRACKERS \$3*

*ADD BREAD \$3*

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