

FROM OUR KITCHEN

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