



## Kitchen Hours Wednesday – Saturday 4pm- 9pm

### Boards

**Cheese Board half \$14 full \$23**  
daily selection of imported and local cheeses with accoutrements, crackers and toasted French baguette (half boards are a light snack for 3-4 people)

**Charcutier Board half \$15 full \$24**  
daily selection of imported and local meats with accoutrements, crackers, and toasted French baguette (half boards are a light snack for 3-4 people)

**Chef's Board half \$19 full \$37**  
the best of both worlds, high quality meats and cheeses with toast and accoutrements (half is a light snack for 4-5 people)

**Mini Board \$8**  
French baguette, herbed olive oil, and mixed nuts

### Snacks & Spreads

**Whipped Goat Cheese \$9**  
fig, red wine gastrique, candied pecans, baguette

**Red Pepper Hummus \$10**  
Feta, baguette

**Beer Cheese Ball \$10**  
bacon, cheddar, pecans, green onion

**Deviled Eggs 1 for \$2, 2 for \$3**  
everything spice, paprika, GF

### Small Plates

**Albondigas Meatballs \$16**  
wagyu meatballs, albondigas sauce, manchego, baguette

**Albondigas Flatbread \$12**  
wagyu meatballs, albondigas sauce, Manchego, pickled sweet pepper, green onion

**Jumbo Shrimp Cocktail \$12**  
cocktail sauce, GF

### Bruschetta

**Smoked Salmon \$11**  
quark, red onion, capers, tomato

**Mushroom Manchego \$10**  
sherry, Manchego, garlic, thyme

**Cajun Shrimp \$11**  
cajun butter, quark, bechamel, green onion

**Cucumber and Feta \$9**  
Cherry tomatoes, evoo, minced garlic

### Desserts

**Cheesecake \$8**  
blueberry cobbler cheesecake, caramel, pecans

**Flourless Chocolate Cake \$8**  
raspberry drizzle, whipped cream, GF

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

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