



**SNACKS**

Nuts-- Cajun Seasoning	5
Olives—Thyme, Rosemary	6
Cheese Twists-- Black Pepper, Parmesan	8
Bacon and Eggs—Coriander, Chipotle, Brown Sugar	9
Croque Monsieur-- Parisian Ham and Swiss Cheese	10
Baked Brie –Figs, Honey, Almonds	14
Tuna Nicoise Wraps—Butter Lettuce, Olives, Cucumber, Anchovy, Sherry	13

**CROSTINI**

Smoked Salmon, Capers, Horseradish Crème Fraiche, Dill	11
Bacon, Avocado, Tomato	11

**TARTS—CRISPY FLATBREADS**

Prosciutto—Artichoke, Tomato Pesto, Arugula	12
Fig and Blue --Pears, Walnuts, Port Reduction	12
Provençal—Parmesan, Tomato, Olive, Basil	12
Mushroom—Goat Cheese, Red Pepper, Thyme	12

**CHARCUTERIE-- One, Three or Five Charcuterie with Condiments 6/18/28**

- Sopressata
- Salame Toscano
- Rosette de Lyon
- Lomo Embuchado
- Prosciutto
- Chorizo
- Coppa
- Country Style Paté

**HALF & HALF**

**Selection of Three Cheeses and Three Charcuterie with Condiments 30**

**CHEESE-- One, Three or Five Artisanal Cheeses with Condiments 6/18/28**

- Brillat Savarin, Affine, Cow, France
- Point Reyes, Cow, Blue, California
- Cabot, Extra Sharp Cheddar, Cow, Vermont
- Cabecou, Goat, California
- Fenacho Gouda, Tumalo Farms, Goat, Oregon
- Humboldt Fog, Goat, California
- Caña de Oveja, Sheep, Spain
- Manchego, Sheep, Spain