



its

❖ **SNACKS**

Flatcrackers —Smoked Paprika, Blue Cheese	5
Nuts -- Cajun Seasoning	6
Olives —Thyme, Rosemary	7
Cheese Twists -- Black Pepper, Parmesan	8
Deviled Eggs —Sweet and Spicy Bacon	8

❖ **SHARE**

Smoked Salmon Carpaccio -- Capers, Horseradish Crème Fraiche, Dill	14
Croque Monsieur -- Ham and Emmenthal Cheese, Béchamel	13
Baked Brie –Figs, Honey, Almonds	16
Chicken Skewer —Bell Pepper, Onion, Chimichurri	14

❖ **TARTS—CRISPY FLATBREADS**

Prosciutto —Fennel, Tomato Pesto, Arugula	16
Bacon —Gorgonzola, Shallot, Chive	14
Tomato —Parmesan, Nicoise Olive, Basil	14
Mushroom —Goat Cheese, Roasted Red Pepper <i>add Toulouse Sausage 4</i>	15
Fig —Gorgonzola, Apple, Walnut	14

❖ **CHARCUTERIE-- One, Three or Five Charcuterie with Condiments** 8/23/35

- 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	38
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❖ **CHEESE-- One, Three or Five Artisanal Cheeses with Condiments** 8/23/35

- Brillat Savarin**, Affine, Cow, France
- Taleggio**, Cow, Italy
- Point Reyes**, Cow, Blue, California
- Cabot**, Extra Sharp Cheddar, Cow, Vermont
- Cabecou**, Goat, California
- Humboldt Fog**, Goat, California
- Comté**, Cow, France
- Manchego**, Sheep, Spain