

patio menu

charcuterie board

chef's selection of meats and cheeses \$14.00
herbs and spice havarti, extra sharp white cheddar, calabrese salami, german hard salami, food for thought organic apricot chardonnay preserves & cherry honey mustard, dried figs & apricots, marcona almonds, and cornichons

crackers and spread

house-made herbed blend of goat cheese and cream cheese with a cracked pepper finish..... \$5.00

spiced mediterranean olives

blended with herbs and a touch of citrus..... \$4.00

lemon herb biscotti

just-sweet-enough italian cookies with hints of rosemary, thyme, and lavender topped with a lemon glaze..... \$3.00

chef's trail mix

dry roasted peanuts, cashews, sweet & spicy walnuts, almonds & pecans with a medley of pretzels, mini breadsticks, and bagel chips..... \$2.00



wine by the glass..... \$5.00 - \$10.00

flights..... \$8.00 - \$10.00

food items are prepared in an environment containing wheat, nuts & shellfish.