



## **Small Plates**

**Italian Toasts** ~ Crostini's Brushed with Garlic Oil, Topped with Asiago Cheese and Italian Spices, Toasted and Served with Fresh Garlic . Balsamic Vinegar and Olive Oil ~ **6.5**

**Brie and Moroccan Fig Jam** ~ French Double Crème Brie on Ciabatta slices topped with Spiced Fig Jam and a touch of Lemon Zest ~ **8**

**Toasted Artichoke Heart Spread** ~ A Creamy Spread of Artichoke Hearts, Asiago and Smoked Mozzarella, Roasted Red Peppers, spread on Ciabatta slices then baked **7.5**

**Goat Cheese Stuffed Mini Bell Peppers** ~ Baked Mini Red and Yellow Peppers stuffed with Goat Cheese mixed with fresh Herbs Topped with Asiago Cheese ~ **7.5**

## **Soup of the day**

**Lg Bowl ~ 6.5 Sm Bowl ~ 3.75**

## **Salads**

**Can de Cabra Goat Cheese** with Pear, Toffee Walnuts, Sesame Seeds on Top of Mixed Greens, Tossed with a Raspberry Sesame Dressing ~ **9**

**Strawberry Spinach Salad** with Stilton blue cheese and Marcona Almonds Tossed with a Lemon Walnut Dressing ~ **9**

## **Deli Sandwiches ~ Full ~ 11 Half ~ 6.5**

**All Sandwiches Come with Choice of Chips, Pasta Salad, Potato Salad or Green Salad**  
**One Meat and Cheese of your choice on Ciabatta Roll, Sour Dough or Marble Rye**  
**Black Forest Ham ~ Roast Beef ~ Smoked Turkey ~ Pastrami**  
**Provolone ~ Swiss ~ Cheddar ~ Pepper Jack**

## **Panini's**

**Served with Your Choice of Chips, Pasta, Potato or Green Salad**

**Caprese Grilled Cheese** ~ Fresh Mozzarella, Tomatoes and Basil on Sour Dough, Brushed with Garlic Oil **7.5**

**Grilled Cheese** ~ Provolone, Smoked Gouda, Cheddar, sundried Tomatoes and Avocado on Sour Dough ~ **7.5**

**Reuben** ~ Pastrami with Sauerkraut and Swiss Cheese and Russian Dressing on Marble Rye~ **8.5**

**Turkey and Goat Cheese** ~ Smoked Turkey with Goat Cheese and Vegetarian Salad Mix on Sour Dough ~ **8.5**

**Italian Supreme**~ Ham, Turkey, Sopressata Salami, Provolone with Italian Dressing on Ciabatta Roll~ **11**

**Roast Beef and Gorgonzola** ~ Roast Beef topped with Gorgonzola with Horseradish Sauce on Marble Rye~ **8.5**



## Specialty Cheese & Meat Plates

16

All plates include Marcona almonds, Dried Fruit and Ciabatta slices

- #1 - Danish Blue - Don Juan Manchego - Havarti - Three Little Pigs French Ham  
Revilla Chorizo Espanol- Olives
- #2 - Delice De Bourgone, Triple Cream Brie - Cana De Cabra Aged Goat Cheese  
Pecorino Romano - Truffle Pate - Sauscisson Sec Dry Sausage - Cornichons
- #3 - Humbolt Fog - Irish Cheddar - Lamb Chopper Aged Sheeps Milk Cheese - Olives  
Prosciutto di San Daniele - Black Kassell Mustard Seed Salami
- #4 - Fiscalini Bandaged Cheddar - Oregonzola - Cambozola , - Molinari Finocchioni  
Sausage - Three Little Pigs French Ham - Cornichons
- #5 - Smoked Gouda - Rouge Creamery Smoky Blue - Beemster XO Aged Gouda  
Molinari Sopressata - Speck Alto Adige - Olives
- #6 - Asiago - Aged Provolone - Parmigiano Reggiano - Toscana Salami  
Spect Alto Adage - Olives

### Design Your Own Plate - 3 items Mix and Match

8

All plates include Ciabatta slices, choice of Marcona almonds or olives

**Cheeses** - Humbolt Fog - Danish Blue - French Double Crème Brie - Port Salut Asi-  
ago D'Alleva - Creamy Havarti - Oregonzola - Cana De Cabra - Smoked Gouda  
Rouge Creamry Smokey Blue - Cambozola - Irish Cheddar - Welsh Cheddar  
Gorgonzola - Fontana - Beemster XO Aged Gouda - Sage Derby Cheddar - Lamb  
Chopper Aged Sheeps Milk Cheese

**Specialty Gourmet Meat s** - Speck Alto Adige - Toscano Salami - Old Forrest Salami  
Three Little Pigs French Ham - Sopressata Salami - Revilla Chorizo Espanol - Truffle Pate

### Desserts

Cannoli's - Made to Order New York Style Cannoli Large 5 Small 3.5  
Choc-O-Port Brownies - Dark Chocolate Brownies made with Chocolate Port - 3.5

**Green Mountain Coffee or Hot Tea 15**