

SMALLER PLATES

BAVARIAN PRETZEL — Hot, crunchy & soft salted pretzel, whole grain mustard, cheddar cheese sauce	\$7.00
CAPRESE PLATE — fresh mozzarella, tomato, fresh basil, extra virgin olive oil, balsamic glaze	\$10.00
MEDITERRANEAN BRUSCHETTA — feta, tomato, cucumber, kalamata olives, house made crostini, extra virgin olive oil	\$10.00
SWEET GOAT BITES — fresh goat cheese, honey, mint, house made crostini	\$10.00
SPICY GOAT BITES — fresh goat cheese, spicy relish, sriracha, bacon, house made crostini	\$10.00
OLIVE MEDLEY — generous portions of three varieties of olives	\$10.00
POUTINE — tater tots, cheddar cheese curds, brown gravy	\$10.00
BAKED BRIE — warm brie, granny smith apple, raspberry jam served with bread	\$11.00

LARGER PLATES

BIAGIO — young and aged italian classic cheeses, sicilian green olives, oil cured black olives, bread	\$20.00
CONQUISTADOR — manchego, jamon serrano, marcona almonds, dried apricots, house made crostini	\$20.00
PLOUGHMANS — clothbound cheddar, stilton, caramelized walnuts, jam, pickles, black baguette	\$20.00
SUNDRY — brie, cheddar, salami, grapes, bread basket	\$20.00
TRIPLE DELIGHT — a generous portion of one or more decadent triple crême cheese, grapes, bread basket	\$20.00
CHARCUTERIE — two assorted salumi, pâté, cornichons, pickled onions, mustard, house made crostini	\$22.00
TRUFFLES — two delectable truffle cheeses, honey, caramelized walnuts, bread basket	\$22.00
FUEGO — two spicy cheeses, hot sopprassata, spicy marconas almonds and red pepper jelly, bread	\$22.00

CHEESE

CHEESE TASTING — an assorted sampling of 7 cheeses selected by our staff IT'S A VARIETY- NO MODIFICATIONS PLEASE	\$18.00
PAIRING — 3 small portions of cheese paired with 3 small pours - choose pairing type (beer or wine) and intensity of cheese: mild, moderate or intense, and we'll do the rest	\$18.00

À LA CARTE CHEESE PLATES — choose from the extensive selection in our cheese case and pair with an accompaniment -- served with a bit of bread -- choose yourself or we can make selections for you

ONE CHEESE / ONE ACCOMPANIMENT \$8.00
TWO CHEESES / TWO ACCOMPANIMENTS \$14.00
THREE CHEESES / THREE ACCOMPANIMENTS \$20.00
EACH ADDITIONAL CHEESE & ACCOMPANIMENT \$6.00

ACCOMPANIMENTS

SWEET

grapes	apples
dried apricots	dried figs
fig preserve	pear w/ honey & ginger preserve
mango chutney	spicy plum chutney
peach ginger jam	black & blue jam
raspberry lime jam	honey
fig & black tea preserve	red pepper jelly

SAVORY

sicilian green olives	kalamata olives
oil cured olives	pickled onions
quicos	marcona almonds
caramelized walnuts	caramelized pecans
cornichons	mixed olives (+2)
feta stuffed olives (+\$2)	blue stuffed olives (+\$2)

BREAD BASKET \$2.00
CROSTINI BASKET \$3.00

ADDITIONAL ACCOMPANIMENTS
 2.00 EA

SALUMI

a small plate of cured meat to accompany a cheese plate or to be enjoy on its own - choose one or more

PROSCIUTTO DI PARMA	\$6.00	JAMON SERRANO	\$6.00
SWEET SOPPRESSATA	\$6.00	PÂTÉ (SERVED WITH MUSTARD)	\$6.00
HOT SOPPRASSATA	\$6.00	SALAMI GENOA	\$6.00
SPECK	\$6.00	BRESELOA	\$6.00
VERMONT SMOKE & CURE SUMMER SAUSAGE	\$5.00	VERMONT SMOKE & CURE PEPPERONI	\$5.00

gratuity of 18% will be added to parties of 7 or more

SALADS \$9.50

All salads served with fresh baguette
Add Grilled Chicken, Bacon, Chicken or Tuna Salad: \$3.50
Add Roasted Beets: \$2.00

THE AMERICAN — field greens, cheddar, bacon, tomatoes, avocado, honey tarragon vinaigrette

THE ENGLISH — field greens, blue cheese, cucumbers, candied walnuts, mustard shallot vinaigrette

THE FRENCH — field greens, goat cheese, dried cranberries, walnuts, mustard shallot vinaigrette

THE RENO — field greens, shredded parmesan, sliced pears, prosciutto, caramelized pecans, extra virgin olive oil, balsamic vinegar

THE SPANISH — field greens, manchego, orange slices, red onion, olives, honey tarragon vinaigrette

THE CAESAR — romaine, parmigiano reggiano, croutons caesar dressing

THE GREEK — romaine, feta, tomatoes, cucumber, red onion, kalamata olives, extra virgin olive oil, red wine vinegar

THE ITALIAN — romaine, fresh mozzarella, tomato, roasted red peppers, fresh basil, extra virgin olive oil, balsamic vinegar

THE SIDE SALAD \$2.50
field greens with choice of dressing

DRESSINGS — mustard shallot vinaigrette, honey tarragon vinaigrette, raspberry wine vinaigrette, blue cheese, thousand island extra virgin olive oil & balsamic vinegar

GRILLED CHEESE \$9.50

Choose White, Wheat or Marble Rye Bread
Comes with a small side salad with mustard shallot vinaigrette

NEW THE ATLANTIC — Lobster, Gruyere, Ricotta, Mascarpone +\$6.00

THE BIG BLUE — blue cheese, raspberry cranberry relish

SPICY THE CALIENTE — jalapeño jack, jalapeño, spicy relish

THE CAPRA — goat cheese, fig preserve, greens

THE CLASSIC — cheddar - lots of it, nothing else

THE CLUB — swiss, roast turkey, bacon, tomato, mayo

CROQUE MONSIEUR — gruyere, ham, crème fraiche, dijon mustard

THE CROSTA — mozzarella, parmesan, tomato sauce, basil

THE CUBANO — swiss, ham, pickles, mustard

THE DANE — harvarti, bacon, sliced pear

THE DINER — cheddar, bacon, tomato

THE PARISIAN — brie, apples, honey

THE HOMESTEAD — smoked gouda, roast beef, rosemary aioli

THE PEPERONE — fontina, roasted red peppers, basil pesto

THE ROMAN — fresh mozzarella, olive tapenade, red pepper pesto, fresh basil

THE SCAMORZA — smoked mozzarella, prosciutto di parma, sun-dried tomato pesto

THE TRIFECTA — cheddar, gouda, swiss

Sandwiches \$9.95

WARM

SPICY THE BAJA — grilled chicken breast, jalapeño monterey jack, roasted red peppers, basil pesto, mayonnaise, greens

THE CHEESE BLT — applewood smoked bacon, gouda, tomatoes, avocado, rosemary aioli, greens

THE CLUCKER — grilled chicken breast, fontina, tomato, red onion, basil pesto, rosemary aioli, greens

SPICY THE HEAT — Sriracha covered grilled chicken, blue cheese dressing, cucumber, jalapenos, greens

THE INTERNATIONAL — hot roast beef, brie, caramelized onions, cucumber, brown gravy

THE MAGURO — tuna salad, gruyere, mayonnaise, greens, extra virgin olive oil

THE RUBEN — pastrami, swiss, sauerkraut, russian dressing

THE SOMERSET — cheddar, sun-dried tomato pesto, olive tapenade, fresh basil

VEGIE THE TUSCANY — roasted vegetables, pecorino toscano, sun-dried tomato pesto, balsamic vinegar

THE PHILLY CHEESE STEAK — sliced steak, onion, roasted red peppers, cheddar cheese sauce

COLD

THE CAPRI — fresh mozzarella, tomatoes, basil pesto, fresh basil, extra virgin olive oil, balsamic vinegar

THE CORNISH — chicken salad, asiago, granny smith apples, golden raisins, pine nuts, fresh basil, mayonnaise, greens

THE DAKOTA — peppered roast beef, blue cheese, raspberry cranberry relish, greens

THE HERITAGE — roast turkey breast, smoked cheddar, mango chutney, mayonnaise, greens

THE NORMANDY — black forest ham, camembert, raspberry cranberry relish, greens

THE PMT — prosciutto di parma, fresh mozzarella, tomatoes, basil pesto, fresh basil, extra virgin olive oil, balsamic vinegar

THE SHAGGY — cheddar, swiss, provolone, turkey, ham, salami, roast beef, mayonnaise, tomato, lettuce, onion, on sliced bread with russian dressing on the side +\$1.50

THE SOPRANO — salami, provolone, tomatoes, olive tapenade, extra virgin olive oil, balsamic vinegar, greens

cold sandwiches can be served warmed

choose your baguette: white, wheat, sourdough or black

substitute gluten free sliced bread + \$2.00