

# MENU

## SMALL PLATES

**Bavarian Pretzel Bites** | hot, crunchy & soft salted pretzel, whole grain mustard, cheddar cheese sauce

**Caprese Plate** | fresh mozzarella, tomato, fresh basil, extra virgin olive oil, balsamic glaze

**Mediterranean Bruschetta** | feta, tomato, cucumber, kalamata olives, house made crostini, extra virgin olive oil

**Sweet Goat Bites** | fresh goat cheese, honey, mint, house made crostini

**Spicy Goat Bites** | fresh goat cheese, spicy relish, sriracha, bacon, house made crostini

**Olive Medley** | generous portions of three varieties of olives

**Poutine** | tater tots, cheddar cheese curds, brown gravy \$10.00

**Baked Brie** | warm brie, granny smith apple, raspberry jam served with bread \$11.00

**CHEESE TASTING** | an assorted sampling of 7 cheeses selected by our staff \$18.00  
IT'S A VARIETY- NO MODIFICATIONS PLEASE

**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

## 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 crème 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

## CHEESE

**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  
dried apricots  
fig preserve  
mango chutney  
peach ginger jam  
raspberry lime jam  
red pepper jelly  
apples  
dried figs  
honey  
spicy plum chutney  
black & blue jam  
strawberry mango jam

### SAVORY

sicilian green olives  
oil cured olives  
quicos  
cornichons  
caramelized walnuts  
feta stuffed olives  
blue stuffed olives  
kalamata olives  
mixed olives  
marcona almonds  
pickled onions  
caramelized pecans

bread basket \$2.00  
crostini basket \$3.00

## SALUMI

additional accompaniments  
2.00 ea

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

Jamon Serrano - Prosciutto di Parma - Salami Genoa  
- Hot Sopressata - Speck - Breseloa

Sweet Sopressata \$6.00

Pâté (served with mustard) \$6.00

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

# MENU

## SALADS \$8.95

All salads served with fresh baguette  
Add Grilled Chicken, Bacon, Chicken or Tuna Salad: \$3.00  
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

**NEW 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** | field greens with choice of dressing \$2.50  
mustard shallot vinaigrette, honey tarragon vinaigrette  
raspberry wine vinaigrette, blue cheese, thousand island  
extra virgin olive oil & balsamic vinegar

## GRILLED CHEESE \$8.95

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

**The Big Blue** | blue cheese, raspberry cranberry relish

**The Caliente** | jalapeño monterey jack, sliced 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 Cubano** | swiss, ham, pickles, mustard

**NEW 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 \$9.50

### WARM

**The Baja** | grilled chicken breast, jalapeño monterey jack, roasted red peppers, basil pesto, mayonnaise, greens

**The CHEESEBLT** | applewood smoked bacon, gouda, tomatoes, avocado, rosemary aioli, greens

**The Clucker** | grilled chicken breast, fontina, tomato, red onion, basil pesto, rosemary aioli, greens

**NEW The Heat** | Sriracha covered grilled chicken, blue cheese dressing, cucumber, jalapenos, greens

**NEW 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

**🍷 The Tuscany** | roasted vegetables, pecorino toscano, sun-dried tomato pesto, balsamic vinegar

**Phily 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

**NEW The Shaggy** | cheddar, swiss, provolone, turkey, ham, salami, roast beef, mayonnaise, tomato, lettuce, onion, on sliced bread with russian dressing on the side

**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