

**Cheese & Charcuterie** served with crackers, walnuts, **16/21/26**  
 marinated olives and grapes. Choose any combination  
 of cheese and/or charcuterie three for \$16, five for \$21 or seven for \$26.

Charcuterie

**Speck** / Pork / Dry Cured & Smoked / Italy

**Prosciutto** / Pork / Dry Cured / Italy

**Salame** / Pork / Cured,Spiced / CA

**Chorizo** / Pork / Spiced Sausage / CA

Cheese

**Prima Donna "Maturo"** / Firm, crystalline,sharp / Cow's Milk / Netherlands

**Artigiano "Balsamic Cioppini"** / Tangy,firm,crytalline / Sheep&Goat's Milk / Italy

**Chevrine "Cranberry-Cinnamon"** / Tart and sweet combine with tangy / Goat's Milk / California

**Saint Andre** / Soft,rich and creamy / Sheep's milk / Villefranche de Rouerque, France

**Purple Haze** / Creamy,herbaceous / Goat's milk / Cypress Grove,CA

**Grafton "Smoked Chili"** / savory,smokey,med spicey / Cow's Milk / Vermont

**Blue** / Crumbly, spicy / Cow's milk / Newton, Iowa

**Merideth "Marinated Feta"** / Tangy,Silky,sexy / Sheep&Goat's Milk / Australia

**Caciotta Al Tartufo** / Mild and aromatic, laced with black truffle flecks / Sheep's milk / Umbria, Italy

**Manchego** / Semi-firm, nutty / Sheep's milk / Valle de Roncal, Spain

**Aged Gouda** (2yr) / Salty and sweet. Caramel in color, crunchy, flaky / Cow's milk / Netherlands

Sharables

**Marinated Olives** **5**  
 Mixed olives, capers, onion, garlic, roasted red pepper, olive oil

**Bruschetta Flight** **12/15**  
 Choose three toppings for \$12 or get any five for \$15.

- Crostini, Toppings:
- Hummus
  - Olive Tapenade
  - Salmon Tartare
  - Roasted Veggie
  - Sun-Dried Tomato
  - Herbed Goat cheese
  - Traditional Tomato Fresca

**Baked Brie** **13**  
 Brie wrapped in puff pastry with raspberry preserves.  
 Served with fresh fruit, nuts and crackers

\* **Tartare** **13**  
 Cured salmon tartare,Red Onions and Capers drizzled  
 with truffle aioli and served with crostini.

**Sun-dried Tomato Spread** **8**  
 Savory blend of soft cheese,  
 sun-dried tomatoes and herbs served with crackers.

Desserts

**That's Bananas** **9**  
 Bananas foster cheesecake served with coconut gelato

**Key Lime-White** **8**  
 Chocolate-raspberrry cheesecake

**Not Your Mamas Trifle** **9**  
 Chocolate mousse layeres with brownie

**The Turtle** **9**  
 Riiooich chocolate cake, caramel, fudge and pecans with chocolate mousse layers and chocolate brownie



Complimentary Flatbread with bottle of wine purchased from BTG menu  
 \$1 off bottle/can beers Monday through Friday from 3 to 7

**Happy Hour**

\*There is a risk generally associated with the consumption of raw cured and smoked salmon.

# food

## Salads mains

**Roasted Chicken Salad** 13  
Roasted chicken breast, artichoke hearts, avocado and tomato.  
Served over mixed greens with parmesan croutons and cilantro lime vinaigrette.

**Buffalo Chicken Salad** 12  
Buffalo chicken breast served over mixed greens with celery,  
blue cheese crumbles, parmesan croutons and ranch dressing.

**Jamaican Style Jerked Fish** 15  
Fish (ask your server for current selection) marinated in our house made Jerk sauce,  
served on spinach with Banh Mi slaw, avocado, wonton strips  
and our mango cilantro dressing.

**Spinach** 11  
Deli-Style roast turkey breast, spinach, avocado, blueberries, goat cheese crumbles  
and candied pecans. Served with our raspberry balsamic dressing.

**Tacos {Gluten Free}** 10/14

Served on soft corn tortillas with fresh cilantro and house cured jalapenos on side

Choose any combination of two tacos for \$10 or three for \$14

**Fish** {ask your server for current selection} el wey salsa, avocado, slaw and cilantro cream

**Local Wild Shrimp**-el wey salsa, avocado, slaw and cilantro cream

\* **Duck Breast**, slaw and sesame aioli

**Pork**, slaw and Mustard aioli

## Wraps

**Steak Wrap** 12  
Field greens, flank steak, blue cheese, caramelized onions, mushrooms  
and horseradish aioli {Served with chips or side salad}.

**Veggie Wrap** 11  
Eggplant, mushrooms, asparagus, goat cheese, field greens, tomato,  
avocado and roasted red pepper pesto {Served with chips or side salad}.

**Buffalo Chicken Wrap** 12  
Field greens, buffalo chicken breast, blue cheese, celery and Ranch dressing  
{Served with chips or side salad}.

## Sandwiches

**Gobble Gobble** 11  
Roast turkey breast, Muenster cheese, avocado and spinach.  
Spread with mayo and our cilantro cream on Baguette {Served with chips or side salad}.

**The Italian Job** 12  
Genoa Salami, Cappicola Ham, Black Forest Ham and Provolone cheese,  
Thinly sliced red onion and balsamic glaze. Spread with mayo and Basil Pesto on Baguette  
{Served with chips or side salad}.

## Flatbreads

**The Sicilian** 13  
Basil pesto, Provolone Cheese, Genoa Salami, Cappellica Ham, Red Onion,  
Roasted red pepper, Parmesan Cheese and Tomato Fresca

\* **Duck Banh Mi** 14  
Duck Breast, hoisin sauce, sesame Aioli vietnamese style slaw, sriracha and cilantro

**Pepperoni** 11  
Pepperoni, mozzarella and parmesan cheese

**Roasted Chicken** 13  
Olive oil, roasted chicken, artichokes and caramelized onions with parmesan,  
goat cheese, roasted red pepper pesto and avocado

**Eola** 12  
Basil pesto, Mozzarella, fresh tomato and Balsamic Drizzle

**El Cubano** 13  
Pulled pork, prosciutto, Queso Fresca, Mustard Aioli and House Cured Pickles

**Buffalo Chicken** 12  
Buffalo chicken, blue cheese, celery and ranch dressing drizzle

**Eggplant Parm** 11  
Eggplant, mozzarella, Parmesan and Ricotta

**Three Cheese** 11  
Truffle oil, mozzarella, parmesan and ricotta cheese

**Veggie** 13  
Eggplant, asparagus, mushrooms, red pepper pesto roasted garlic puree,  
goat and parmesan cheese

**Steak** 14  
Flank steak, caramelized onion, mushrooms, blue cheese and horseradish drizzle

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\* Our aoli is made in house and contains raw pasturized egg.

## Happy Hour