

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-raspberry cheesecake

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

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



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

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 Mahi 15
 Mahi-Mahi marinated in our house made Jerk sauce,
 served on spinach with Vietnamese 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

Mahi-Mahi el wey salsa, avocado, slaw and cilantro cream

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

* **Duck Breast**, Vietnamese 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, Havarti, 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

* Our aioli is made in house and contains raw pasteurized egg.