



Appetizers

D'lish Olive Dish: Whole Sicilian Castelvetrano Olives, mild and buttery in flavor **5-**

Crackers: Mixed assortment of delightful crackers **5-**

Spanish Marcona Almonds: Blanched & Dry Roasted with Sea Salt **4-**

John's Radishes: Fresh local radishes with Sea Salt **3-** (Great with Beer)

Cheese & Charcuterie Boards

Artisan Cheese Board: A rotational selection of three cheeses with crackers, almonds and more

Small Board **9-**

Large Board Good for 2 or more **18-**

Cheese & Charcuterie Board: A platter with three artisan cheeses and three fine meats, cracker samplings, almonds, jams, mustard and more

Small Board **12-**

Large Board Good for 2 or more **24-**

La Famille Board Includes all the above artisan cheese and meats plus other season items selected by our chef.

Great for 4 or more people. **65-**

Salads

Baby Arugula: Baby arugula salad, cucumbers, radishes and tomatoes with balsamic vinaigrette **7-**

Classic Caesar: Romaine lettuce with cucumbers, tomatoes, Parmesan and crostini **9-**

Entrees

Doug's Cup o' Mac *Our own secret recipe*

Adult Mac & Cheese with three cheeses, garlic and hot sauce **Cup or Bowl 5- / 9-**

Top it with Potato Chips add 1-cup / 2- bowl

Top it with Summer Sausage add 1-cup / 3- bowl

Pinnas *Roman Inspired Flatbread prepared fresh in house*

Skim Board: Just a touch of olive oil, served with green humus dip **7-**

Bolting Basil: Genovese basil pesto topped with salty Parmesan cheese & pine nuts **9-**

The Trestle: Aged white cheddar, smoked pancetta, pear and arugula topping **12-**

Meat Wave: Three meats, three cheeses. Mozzarella, aged white cheddar, & parmesan, meats coppa, smoked pancetta and wild boar salami **16-**

The Pickled Italian: Mozzarella cheese, coppa, shredded Parmesan and pickled asparagus **14-**

Sweets

Fresh Chocolate Chip Cookie Made daily with a pinch of salt **2.50**

New York Bambino Cheese Cake Natural vanilla cheesecake lays on a bed of buttery graham crumbs. Choose to top with a caramel sauce or a drizzle of thick balsamic. **6-**

Truffle Marquise Mousse Cake Dark truffle mousse with a layer of chocolate glaze on a chocolate sponge cake topped with a chocolate tablet and a hazelnut. **8-**

Please let us know about any food allergies while placing your order.

We source local and organic foods whenever possible.

For parties of 8 or more, an automatic service fee of 18% will be charged.