



**D'lish Olive Dish:** Whole Sicilian Castelvetro Olives, mild and buttery in flavor **7-**

**Crackers:** Mixed assortment of delightful crackers **6-**

**Spanish Marcona Almonds:** Blanched, roasted and salted **5-**

**John's Radishes:** Fresh local radishes with Himalayan Sea Salt **4- Great with Beer!**

**Baby Arugula Salad:** Baby arugula, cucumber, carrot, radish and tomatoes w/balsamic vinaigrette **7.<sup>50</sup>**

**Caesar Salad:** Romaine lettuce with cucumber, tomato, Parmesan and crostini **9.<sup>50</sup>**

### *Cheese & Charcuterie Boards*

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

Small Board (Good for 1 person) **9-**

Large Board **19-**

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

Small Board (Good for 1 person) **18-**

Large Board **32-**

**La Famille Board** Includes all the above artisan cheese and meats and other seasonal items selected by our chef. *(Allow extra time to prepare.)*

Great for 4 or more people **79-**

**Doug's Cup o' Mac** *Our own secret recipe Adult Mac & Cheese with three cheeses, garlic and hot sauce*

**Cup or Bowl 5-cup 6 oz / 12-bowl 14 oz**

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

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

### *Flatbreads*

**Skim Board:** Just a touch of olive oil, served with green humus dip **9- a great Vegetarian Option**

**Tide Pool:** Just cheese! Mozzarella, aged white cheddar, & parmesan **12-** add pesto sauce for **3-**

**Bolting Basil:** Basil pesto topped with salty Parmesan cheese & pine nuts **12-** add tomatoes for **2-**

**The Trestle:** Aged white cheddar, smoked pancetta, pear and arugula topping **16-**

**Meat Wave:** Three meats, three cheeses. Mozzarella, aged white cheddar, & parmesan, with coppa, smoked pancetta and wild boar salami **22-**

**The Pickled Italian:** Mozzarella cheese, coppa, shredded Parmesan and pickled asparagus **16-**

**Fresh Chocolate Chip Cookie** Made daily with a pinch of salt **2.<sup>50</sup>**

**NY Espresso Beans** Milk, Dark & White Chocolate **5-**

**Coca Dusted Almonds** Dry roasted almonds are coated in dark chocolate and dusted in cocoa for a luxurious texture **5-**

**Sea Salt Carmel Bites** The rich buttery sea salt caramel is drenched in dark and milk chocolate mini square **5-**

**New York Bambino Cheese Cake** Natural vanilla cheesecake lay on a bed of buttery graham crumbs.

Choose to top with Caramel Sauces or a Drizzle of Thick Balsamic **8-**

**Truffle Marquise Mousse Cake** Dark truffle mousse with a layer of chocolate glaze on a chocolate sponge cake topped with chocolate tablet and a hazelnut **9-**