



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

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

Spanish Marcona Almonds: Blanched, roasted and salted **5.⁵⁰**

John's Radishes: Fresh local radishes with Himalayan Sea Salt **5.⁵⁰** *Great with Beer!*

Baby Arugula Salad: Baby arugula, cucumber, carrot, radish and tomatoes w/balsamic vinaigrette **7.⁵⁰**

Spinach Salad: Spinach with sliced pear, tomato, carrots, toasted pine nuts

& cranberries with a balsamic vinaigrette **9.⁵⁰**

Cheese & Charcuterie Boards

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

Small Board (Good for 1 person) **11-** Large Board **22-**

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 **9.⁵⁰** *a great Vegetarian Option*

Tide Pool: Three cheeses! Mozzarella, aged white cheddar & parmesan **12.⁵⁰** add pesto sauce for **3-**

Bolting Basil: Basil pesto topped with Parmesan cheese & pine nuts **14-** add tomatoes for **2-**

The Trestle: Aged white cheddar, smoked pancetta, pear and arugula topping **16.⁵⁰**

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 **16.⁵⁰**

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-**

Molten Chocolate Cake An exterior of dense bittersweet chocolate cake gives way to an impressively silky, decadent chocolate ganache filling. *(Allow extra time to prepare. No microwave here.)* **9-**

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

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 Rich buttery sea salt caramel drenched in dark and milk chocolate mini squares **5-**