



M E N U



APPETIZERS

- D'lish **Olive** Dish Whole Castelvetroano Olives \$7-
Spanish Marcona **Almonds** \$6-
Johns **Radishes** Served with Himalayan Sea Salt \$5.50
Artisan **Small Charcuterie** Board \$18- Cheese only \$11-
Doug's **Cup O' Mac** \$5- Top w/Chips \$1- or Summer sausage-\$2-

SALADS

Roasted Sesame Arugula Salad

Cucumber, Carrot, Radish & Tomatoes \$8.50

Spinach Pine Nut Pear Salad

Tomatoes, Carrots, Balsamic Glaze Dressing \$9.50

Salads add- Hardboiled Egg \$3-

MAIN

THREE CHEESE SPICY MACARONI

\$13- Top w/ Chips \$2- Or sausage \$3-

THE CHEESE AND CHARCUTERIE BOARD

The House Favorite! A rotating selection of artisan cheeses, & meats with assorted, crackers, almonds, fruit, & more \$33- Meatless \$24-

SKIMBOARD

Crispy hot flatbread served with our green hummus \$10-

TIDE POOL

Three cheese flatbread mozzarella, aged white cheddar & parmesan \$13-

BOLTING BASIL

Flatbread with our pesto pine nuts and parmesan \$14-

GARDEN DELIGHT

Toasted warm flatbread topped with cold hummus, tomatoes, carrots, cucumbers, radishes, julienned spinach, toasted pine nuts, drizzled with balsamic glaze \$17-

THE TRESTLE

Flatbread with aged white cheddar, smoked pancetta, pear, arugula topping \$17-

MEAT WAVE

Three meats, three cheese. Flatbread with mozzarella, aged white cheddar, Coppa, smoked pancetta, wild boar salami topped with Parmesan \$22-

Add to any Flatbreads Pesto \$3- Tomatoes \$2-

Ask to see our Dessert Menu!

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

For parties of 6 or more an automatic service fee of 19% will be charged.