

Cheese

Reypenear 'VSOP' Aged Gouda - 'Dutch Master' style, firm texture, tangy flavor with crystals
Aged Asiago with Rosemary and Olive Oil - Italian in style from Wisconsin, aged 6 months minimum
Maple Smoked Cheddar - From Vermont, bathed in hard Maple smoke in the cure
Cypress Grove Humboldt Fog - Unique aged goat cheese, reminiscent of Morbier
Fromager D'Affinios- Double crème soft cheese, similar to Brie. Mild and buttery with a hint of sweetness
Somerdale Red Dragon - Cow's milk cheddar from England with whole grain mustard seeds and ale
Rustico Red Pepper - Sheeps milk, from Italy. Like a pecorino but soft with a peppery heat
Iberico - Cow, goat and sheep milk. Nutty flavor with a buttery texture. Similar to Manchego
Point Reyes Blue - Cow, from California. Sweet, fresh milk with a punch of blue flavor. Unpasteurized

Cured Meat

Sopressata - Dry Italian salami, seasoned with peppercorns, lemon and spices
Chorizo - Dry-cured sausage seasoned with Spanish pimenton and spices
Prosciutto di Parma - Dry-cured from Italy, aged a minimum of three months
Smoked Salmon - Pastrami smoked Atlantic salmon with tzatziki sauce
Serrano - From Spain, aged between 12 and 24 months

Cheese and Cured Meats

\$6.50 each / \$17 choice of three / \$22 choice of four

Mixed Plate of Olives \$6.50

All meat, cheese and olive plates come with housemade focaccia. Additional bread orders \$2

Soups

Roasted Tomato and Red Pepper Bisque \$4.50

Soup of the Day \$4.50

Salads

*Steak - Mixed greens, romaine, tomato, cucumber, croutons, choice of dressing	\$12
Fried Goat Cheese and Apple - Mixed greens, tomato, balsamic and balsamic reduction	\$9
Caesar - Chopped romaine, croutons, parmesan cheese, anchovies free upon request	\$8
Quinoa & Arugula - Black beans, corn, tomatoes, feta, cilantro-lime dressing	\$8
*Salmon- Pan seared on mixed greens with goat cheese and balsamic vinaigrette	\$11
*Ahi Tuna- Pan seared on mixed greens with goat cheese and champagne vinaigrette	\$12
Greek - Kalamata olives, tomato, red onion, feta, banana peppers, red wine vinaigrette	\$8
Roasted Beet and Goat Cheese - Mixed greens and romaine, walnuts, tomato, honey-dijon	\$10
Roasted Chicken and Blue Cheese - Chicken salad, mixed greens, fresh fruit, balsamic	\$10
Cobb - Corned beef and turkey 'pinwheels', avocado, gorgonzola, bacon, garlic cream	\$10
The Wedge - Iceberg wedge with bacon, tomatoes, blue cheese crumbles and dressing	\$8

All Salads - \$3 add grilled chicken / \$4 seared salmon* / \$5 seared tuna* / \$5 seared shrimp

Housemade Dressings - Ranch, Balsamic vinaigrette, Champagne vinaigrette, Red wine vinaigrette, Honey mustard, Caesar, Blue cheese, 1000 Island, Cilantro-Lime

Specialty Flatbreads

Caramelized Onion and Gorgonzola	Smoked Salmon, Capers and Goat Cheese
Prosciutto, Fig and Gorgonzola	Margherita - Fresh Mozzarella, Tomato and Basil
"White" - Chicken, Mozzarella, Feta, Oregano	Pimiento Cheese, Jalapeno Bacon & Green Tomato
Garlic, Parmesan, Bacon and Caramelized Onion	Italian Sausage, Peppers, Onions & Arugula
Spaniard - Garlic, chorizo, roasted peppers, olives, spinach, mozzarella and goat cheese	
Chicken Fajita - Chicken, Peppers, Onion, Pepperjack, Cilantro	

\$9.99 each / \$3 add grilled chicken / \$1.00 each other topping

**Items marked with an asterisk may be cooked to order or may contain undercooked animal derived foods. Consuming raw or undercooked animal derived foods may increase your risk of foodborne illness.*

Small Plates

Fried Green Tomato 3-Way - Lightly breaded with country ham, pimienta cheese, basil aioli	\$8.50
Housemade Jalapeno Pimiento Cheese - Toasted pita for spreading	\$7.50
Truffle Fries - Crisp fries tossed with truffle, mixed herbs and goat cheese	\$7.50
Calamari - Lightly fried with peppers, basil aioli and spicy remoulade	\$8.75
Crab Cakes - Lump and claw recipe broiled, with spicy remoulade	\$9.25
Mediterranean Dipping Trio - Garlic, roasted red pepper and black bean hummus	\$7.50
Moules Frites - Mussels and fries in garlic white wine, fromage blue or spicy chorizo	\$9.50
Steamed Clams - In a garlic-lemon-white wine broth, housemade foccacia	\$9.50
*Seared Ahi Tuna - With a beer mustard sauce, wakame seaweed salad and wasabi	\$12
Quiche of the Day - Side of mixed greens with balsamic vinaigrette	\$9.00
*Tacos of the Day - Available until 4:00 p.m., with chips, fries, fruit or salad	\$11.25

Paninis, Wraps and Burgers

*Tuna Melt (until 4:00)- Seared Ahi tuna, swiss, lettuce, tomato, wasabi aioli, brioche	\$12.50
*Steak - Seared sirloin, spinach, pickled onions, swiss, horseradish mayonnaise	
Italian Sausage - Peppers, onions, marinara, fresh mozzarella, arugula	
Italian Panini - Prosciutto, sopressatta, arugula, tomato, mozzarella, red wine vinaigrette	
Reuben Panini - Corned beef or turkey on rye with swiss, kraut and a sweet and tangy dressing	
Club Panini - Smoked turkey, black forest ham, bacon, mozzarella, tomato and basil aioli	
*Salmon BLT Panini - Salmon, smoked bacon, mixed greens, tomato and garlic aioli	
Pesto Chicken Panini - Tomato, basil pesto and fresh mozzarella	
Pimiento Chicken - Chicken, jalapeno bacon, pimiento cheese, ranch, tomato	
Chicken Cordon Blue - Chicken, black forest ham, swiss, tomato, Dijon aioli	
*The House Burger - Red dragon cheese, caramelized onions, aioli on a pretzel roll	
*Patty Melt - Sautéed mushrooms, caramelized onions, garlic aioli and swiss on rye	
*Blackened Burger - Gorgonzola, tomato, onion and garlic aioli	
Grilled Chicken Wrap - With honey mustard, maple smoked cheddar, apples, lettuce and tomato	
Mediterranean Wrap - Grilled chicken, feta, hummus, lettuce, tomato, tzatziki	
Chicken and Blue Cheese Salad - Toasted pita with balsamic greens and tomato	
\$9.50 each, served with chips, fries, small house salad, fruit, pesto pasta or quinoa	

Entrees - (Available after 5pm)

Shrimp and Grits

American shrimp, local Adluh grit cake, sautéed peppers and a blackened cream sauce
\$17

*Fresh Catch

Chef's preparation with starch and vegetable of the day
\$18

*Cast Iron Salmon

Lightly blackened with starch and vegetable of the day
\$16

*Pan Seared Jumbo Sea Scallops

Finished with citrus oil, Adluh grit cake and vegetable of the day
\$19

Tomahawk Pork Chop

Apple Cinnamon Chutney with starch and vegetable of the day
\$18

*6oz Filet Mignon

6 oz All natural Angus, with mushroom duxelles, red wine demi-glace or gorgonzola cheese
\$22

Chicken Saltimbocca

6oz chicken breast with prosciutto and fresh mozzarella, wine pan sauce, starch and vegetable
\$16

Pasta of the Day - Chef's Preparation

\$17

**Items marked with an asterisk may be cooked to order or may contain undercooked animal derived foods. Consuming raw or undercooked animal derived foods may increase your risk of foodborne illness.*