



Cheese and Cured Meat

(Served with pita points) \$6.50 each/ \$18 choice of three/\$24 choice of four

- Sommerdale Red Dragon**- Cow's milk cheddar from England with whole grain mustard seeds and ale
- Cambozola Bleu**- Cow, from France. A more defined Roquefort, it is moist, rich, tangy and slightly spicy
- Asiago with Rosemary and Olive Oil**- Italian in style from Wisconsin, aged 6 months minimum
- Humboldt Fog Cheese**-Aged Goat and Vegetable Ash
- Chorizo**-Dry-cured sausage seasoned with Spanish pimiento and spices
- Prosciutto**-Dry-cured from Italy, aged a minimum of 3 months
- Smoked Salmon**- Cured Atlantic salmon
- Bresaloa** -Air Cured Dried Beef Tenderloin
- Olives**- Mixed Mediterranean olives

Appetizers

- Crab Cakes**- Lump crab meat, remoulade, basil aioli, pepper confetti \$12
- Pimento cheese**- house made pimento cheese, toasted pita points \$8
- *Seared Ahi Tuna**- sesame crusted, wakame seaweed salad, beer mustard sauce \$14
- Chipotle Fried NC Shrimp**- buttermilk dipping sauce \$14
- *Calamari**- spicy remoulade, basil aioli, peppers confetti \$11
- Truffle Fries**- Truffle oil, salt, herbs, goat cheese \$8

Salads

- Chicken and Bleu Cheese** - house made chicken salad, greens, tomatoes, balsamic vinaigrette & reduction \$12
- Mediterranean Salad**- mixed greens, tomato, olives, roasted red peppers, artichoke, feta cheese, red wine vinaigrette \$12
- *Salmon Salad** - mixed greens, tomato, goat cheese, balsamic vinaigrette \$14
- *Tuna Salad**- mixed greens, tomato, goat cheese, citrus vinaigrette \$14
- Wedge**- iceberg wedge, bacon, tomato, Bleu cheese crumbles and dressing \$12
- Fried Goat Cheese and Apple**- greens, tomato, balsamic vinaigrette, balsamic reduction \$11
- Add on**- chicken \$5 / *seared salmon \$8 / *seared tuna \$8 / grilled shrimp \$7

Sandwiches

(Served with chips or side salad, choice of dressing- ranch, red wine vinaigrette, balsamic vinaigrette, bleu cheese dressing or citrus vinaigrette)

Chicken and Bleu Cheese Pita- house made chicken salad, tomato, greens, balsamic reduction **\$11**

Italian- prosciutto, greens, tomato, pepperoncini, fresh mozzarella, red wine vinaigrette **\$11**

Mediterranean Chicken Wrap-chicken, red pepper, greens, tomato, feta, artichokes, red wine vinaigrette **\$11**

Pimento Chicken Sandwich- house made pimento, chicken, greens, tomato, ranch **\$11**

Crab Cake Sandwich- lump crab cake, remoulade, greens, tomato, sourdough bread **\$14**

Pesto Chicken- chicken, basil pesto, tomato, fresh mozzarella **\$11**

Classic Burger- 10oz patty, cheddar, lettuce, tomato, pickle, ketchup, mustard, potato roll **\$12**

Patty Melt- 10oz patty, caramelized onion, mushroom, garlic aioli, swiss, potato roll **\$12**

Blackened- 10oz patty, gorgonzola cheese, red onion, mushroom tomato, garlic aioli, potato roll **\$12**

Reuben- corned beef, sauerkraut, swiss, 1000 Island dressing, rye bread **\$12**

Flatbreads \$12 each

White- olive oil base, chicken, mozzarella, oregano

Margherita- marinara base, fresh mozzarella, tomato, basil

Onion Gorgonzola- tomato base, caramelized onion, gorgonzola, mozzarella

Salmon- oil base, cured salmon, feta, capers

3 Meat- marinara base, mozzarella, prosciutto, soppressata, chorizo

Prosciutto, Fig and Gorgonzola – marinara base, mozzarella

Pesto, Artichoke and Sundried Tomato- basil pesto base base, mozzarella

Desserts - \$7

Molten Chocolate Cake – warm chocolate center, vanilla ice cream, pistachios

Seasonal Cheesecake- Ask server for selection

****Ask your server for lunch or dinner specials****

****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 food born illness****