

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
- Double cream brie**- Mild and buttery with hint of sweetness
- Iberico** – Cow, goat and sheep's milk. Nutty flavor, buttery texture. Similar to Manchego
- 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