

# FARE YOU CAN SHARE

## GOURMET MEAT & CHEESE PLATTERS

<b>Fromage Platter</b>	14/19/25
Choose from a selection of 1, 3 or 5 artisan cheeses	
<b>Charcuterie Platter</b>	17
Assorted cured meats and mixed olives	
<b>A Little Bit of Both</b>	24
Selected cured meats and choice of two cheeses	
<b>German &amp; Bavarian Sausage Platter from Corralitos*</b>	24
Marinated Peppers & Onions, Grainy Mustard, Chips	

## FROMAGE SELECTIONS

### Semi-Soft

**Camembert** - France, semi-soft, slight salty

**Havarti** - Denmark, semi-soft, mild, buttery

### Semi-Hard

**Pepper Jack** - US, buttery, spicy

**Irish Cheddar** - Ireland, sharp, buttery

**Smoked Gouda** - Holland, slightly sharp

**Manchego** - Spain, buttery texture, sweet & nutty

### Blue

**Danish Blue** - Denmark, slightly salty, piquant

## MEDITERRANEAN

<b>Prosciutto Wrapped Prawns*</b>	17
With Arugula and Spicy Chili Oil	
<b>Hummus with Lavash Crackers</b> (sub veggies \$2)	10
<b>Tomato, Basil, Garlic &amp; Parmesean Bruschetta</b>	10

## CROSTINIS

<b>Warm Brie</b> with Strawberries & Balsamic Reduction	10
<b>Shrimp Melts</b> with Bay Shrimp, Havarti & Lemon	10
<b>Smoked Salmon</b> with Crème Fraiche & Capers**	10

## SPECIALTY DESSERTS

<b>Flourless Dark Chocolate Cake with Raspberries*</b>	13
<b>New York Cheesecake w/Cherry-Port Compote</b>	11
<b>Mocha Cream Layer Cake</b>	9
<b>Guilty Pleasures S'mores Flatbread</b>	7

## ARTISANAL PLATES

<b>Smoked Salmon Tacos</b> (3)	13
Romaine, Apples, Mustard Sauce, Cumin	
<b>Spicy Shrimp Ceviche with Avocado &amp; Lavash**</b>	11
<b>Ahi Tower with Won Tons**</b>	16
Fresh Ahi Tuna, Mango, Avocado, Soy, Chili Flake	
<b>German or Bavarian Sausage Sandwich</b>	13
Corralitos, Marinated Peppers & Onions, Mustard	
<b>Pulled Pork Sliders</b> (3, 4 or 5)	11/14/17
<b>Roast Beef Sliders</b> Havarti, Dijon Mustard Sauce (2)	11
<b>Warm Bavarian Pretzel &amp; Beer Schmeear</b>	6

## FLATBREADS

<b>Italian Meatball &amp; Bruschetta</b>	18
Tomato, Basil, Oregano & Mozzarella	
<b>Prosciutto with Arugula &amp; Parmesean</b>	18
Tomato, Basil and Fresh Mozzarella	
<b>All Meat</b> - Sopressata, Pepperoni, Salami, Sausage	18
<b>Pear, Leek &amp; Blue Cheese</b>	18
Red Pears, Blue Cheese Sauce & Balsamic	
<b>Fig, Prosciutto &amp; Goat Cheese</b>	18
Fig Spread with Mozzarella, Arugula & Balsamic	
<b>Southern Pulled Pork</b>	18
BBQ Pork, Red and Green Onion, Mozzarella, Cilantro	
<b>Mediterranean</b>	18
Spinach, Feta, Olives, Sun Dried Tomato, Chili Flake	
<b>Italian Sausage with Marinated Bell Peppers</b>	18
Tomato, Havarti, Spinach, Mozzarella, Arugula	

## SALADS

<b>Shrimp Stuffed Avocado Salad* **</b>	14.5
Bay Shrimp, Roasted Peppers, Egg, Vinaigrette	
<b>Roasted Beet with Goat Cheese &amp; Arugula Salad</b>	14.5
Avocado, Candied Walnuts, Vinaigrette	
<b>Roasted Pear &amp; Blue Cheese Salad</b>	14.5
Dried Cranberries, Candied Walnuts, Balsamic	
<b>Butternut, Arugula &amp; Goat Cheese Salad</b>	14.5
Candied Walnuts, Balsamic Vinaigrette	
<b>Smoked Salmon Salad</b>	14.5
Arugula, Apples, Mustard Vinaigrette	



Gluten free\*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*\*