

# FARE YOU CAN SHARE

## GOURMET MEAT & CHEESE PLATTERS

<b>Fromage Platter</b>	15/20/25
Choose from a selection of 1, 3 or 5 artisan cheeses	
<b>Charcuterie Platter</b>	19.5
Assorted cured meats and mixed olives	
<b>A Little Bit of Both</b>	24.5
Selected cured meats and choice of two cheeses	
<b>German &amp; Bavarian Sausage Platter from Corralitos*</b>	24.5
Marinated Peppers & Onions, Grainy Mustard, Chips	

## FROMAGE SELECTIONS

### Semi-Soft

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

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

### Semi-Hard

**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)	11
<b>Tomato, Basil, Garlic &amp; Parmesean Bruschetta</b>	11

## CROSTINIS

<b>Warm Brie</b> with Strawberries & Balsamic Reduction	11
<b>Shrimp Melts</b> with Bay Shrimp, Havarti & Lemon	11
<b>Smoked Salmon</b> with Crème Fraiche & Capers**	11
<b>Goat Cheese &amp; Honey</b> with Mixed Greens	11

## 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>	10
<b>S'mores Flatbread</b>	9

## ARTISANAL PLATES

<b>Smoked Salmon Tacos (3)</b>	15
Romaine, Apples, Mustard Sauce, Cumin	
<b>Ahi Tower with Won Tons**</b>	16
Fresh Ahi Tuna, Mango, Avocado, Soy, Chili Flake	
<b>German or Bavarian Sausage Sandwich</b>	15
Corralitos, Marinated Peppers & Onions, Mustard	
<b>Pulled Pork Sliders (3, 4 or 5)</b>	13/16/19
<b>Roast Beef Sliders</b> Havarti, Dijon Mustard Sauce (2)	13
<b>Roasted Chicken Quesadilla</b> Cheddar, Salsa	15
<b>Warm Bavarian Pretzel &amp; Beer Schmeear</b>	7

## FLATBREADS

<b>Italian Meatball &amp; Bruschetta</b>	19.5
Tomato, Basil, Oregano & Mozzarella	
<b>Prosciutto with Arugula &amp; Parmesean</b>	19.5
Tomato, Basil and Fresh Mozzarella	
<b>All Meat</b> - Sopressata, Pepperoni, Salami, Sausage	19.5
<b>Pesto Chicken &amp; Mozzarella</b>	19.5
Roasted Bell Peppers & Onion, Chili Flake, Arugula	
<b>Pear, Leek &amp; Blue Cheese</b>	19.5
Red Pears, Blue Cheese Sauce & Balsamic	
<b>Fig, Prosciutto &amp; Goat Cheese</b>	19.5
Fig Spread with Mozzarella, Arugula & Balsamic	
<b>Southern Pulled Pork</b>	19.5
BBQ Pork, Red and Green Onion, Mozzarella, Cilantro	
<b>Spicy BBQ Chicken</b>	19.5
Red and Green Onion, Mozzarella, Cilantro	
<b>Mediterranean</b>	19.5
Spinach, Feta, Olives, Sun Dried Tomato, Chili Flake	
<b>Italian Sausage with Marinated Bell Peppers</b>	19.5
Tomato, Havarti, Spinach, Mozzarella, Arugula	

## SOUP AND SALADS

<b>Creamy Tomato Basil Soup with Parmesean</b>	10
<b>Caesar Salad</b> Romaine, Parmesean	13
<b>Shrimp Stuffed Avocado Salad</b> Mixed Greens***	15
<b>Roasted Butternut Salad</b> Goat Cheese, Arugula	15
<b>Roasted Beet Salad</b> Goat Cheese, Avocado, Arugula	15
<b>Roasted Pear &amp; Blue Cheese Salad</b> Mixed Greens	15
<b>Smoked Salmon Salad</b> Apples, Mustard Vinaigrette	15



Gluten free\*

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