



AFTERNOON SNACKS

\$ 10 EACH

CHEESE & CHARCUTERIE

CHOOSE 4

Served with crostini, pickles, and nuts

CHARCUTERIE

SPECK

Smoked prosciutto, flavors of rosemary and cracked pepper (Italy)

BLACK PEPPER SORGHUM SALAMI

Summer sausage, slightly sweet and peppery (Georgia)

HOT COPPA

Spicy salami with flavors of star anise, nutmeg, and chiles (California)

FINOCCHIONA

Tuscan style coarse ground sausage – flavors of fennel and garlic (Utah)

CALABRESE

Italian style, mildly spicy with flavors of paprika and peppers (Utah)

CHEESE

TOMA

Dutch style, cow's milk, grassy creamy flavor (California)

HUMBOLDT FOG

Goat milk, tangy and flavorful, layer of vegetable ash gives smokiness (California)

GOAT LADY LINDALE

Gouda style, creamy and buttery finish, cow's milk, slight sweetness (N.C.)

SAINT AGUR

Creamy rich bleu cheese, cow's milk, not overpowering (France)

OSSAU IRATY

Rich nutty and grassy flavors, granular and sweet, cow's milk (France)

STEAK BURGER SLIDERS

Cheddar cheese, lettuce, tomato, truffle fries

MUSSELS

Classic garlic wine sauce or mustard beer sauce with grilled bread

LOBSTER BLT

Pretzel rolls, lobster salad, bacon, lettuce, tomato

DIP TRIO

Roasted garlic hummus, pimento cheese, Tuscan bean dip served with pita chips

1/2 BOTTLES

Join us on Mondays
for 1/2 off bottles

STEAKBURGER NIGHT

Stop by on Tuesday nights
for "Almost" half price steakhburgers!

1/2 PRICE WINE

Join us Wednesdays for half price
wines by the glass

\$3 DRAFT BEERS

Join us on Saturdays
for \$3 draft beers