

LITE BITES

Herb Roasted Mixed Nuts	4
Olive Assortment	4
Whole Roasted Bulb of Garlic with Roasted Red Peppers and Balsamic Reduction <i>Roasted to order, please allow 15 minutes</i>	5
House Blue Chips <i>Russet Potato Chips, Blue Cheese Crumbles, Kalamata Olive Sauce, Truffle Oil and Blue Cheese Dressing</i>	5 ½
Trio of Specialty Dips and Spreads <i>Choice of three served with Crostini and Bread: Olive Tapenade, Roasted Red Pepper Hummus, Kalamata Olive Goat Cheese Spread, Sundried Tomato Goat Cheese Spread, Pear & Apple Stilton Spread</i>	6
Meat and Cheese Plate <i>Point Reyes Blue, Manchego, Mango & Ginger Stilton, Prosciutto, Chorizo, and Roasted Red Peppers, served with Crostini and Bread</i>	11

CHEESE PLATES

Accompanied by Fresh Fruit, Dried Fruit, Honey, Nuts, Crostini and Bread. Choose two or a few.

Fresh Mozzarella	2 ½	Mango & Ginger White Stilton	3 ½
Brie	2 ¾	Pear & Apple White Stilton	3 ½
Saint Andre Triple Cream Brie	4	Acio di Bosco Truffled Pecorino	4
Humboldt Fog Ripened Goat	4 ½	Beemster Gouda w/Mustard Seeds	3
Drunken Goat	4 ½	Point Reyes Blue	4
Manchego Aged 6 Months	3	Bellavitano	2 ¾
Aged Cheddar	2 ¾	Parmigiano Reggiano	3
Quickes Oak Smoked Cheddar	3 ½	Monte Enebro	4 ¼

FLATBREADS

Mediterranean Veggie <i>Fresh Mozzarella, Goat Cheese, Kalamata Olives, Roasted Red Peppers, Caramelized Red Onions, Roma Tomatoes, Fresh Rosemary, finished with Olive Oil and Balsamic Reduction</i>	7
Margherita <i>Fresh Mozzarella, Roma Tomatoes, Sundried Tomatoes, Fresh Basil, and Lemon Garlic infused Olive Oil</i>	7 ½
Chorizo & Chicken <i>Grilled Chicken, Chorizo Sausage, Sundried Tomato Goat Cheese Spread, Aged Cheddar, Diced Tomatoes finished with Avocado Aioli and Cilantro Pesto</i>	8 ½
Steak & Blue <i>Grilled Sirloin, Blue Cheese Crumbles, Caramelized Red Onions, finished with a Balsamic Reduction</i>	9
Duck and Apple <i>Roasted Duck, Pear & Apple Stilton Spread, Roasted Apples, Parmigiano Reggiano, finished with Miso Ginger</i>	9

SPECIALTY SANDWICHES & GRILLED PANINIS

Caprese Panini <i>Fresh Mozzarella, Fresh Basil, Roma Tomatoes, Roasted Red Peppers, Field Greens, Balsamic Vinaigrette on Focaccia.....Add Prosciutto \$2</i>	7 ½
Avocado Chicken Club Panini <i>Grilled Chicken, Bacon, Swiss Cheese, Field Greens, Roma Tomatoes, and Avocado Aioli on Focaccia</i>	8 ½
Ancho Steak Panini <i>Grilled Sirloin, Aged Cheddar, Roasted Red Peppers, Field Greens and Ancho Aioli on Focaccia</i>	9 ½

SPECIALTY SALADS

Greek Chicken <i>Grilled Chicken, Field Greens, Roasted Red Peppers, Roma Tomatoes, Kalamata Olives, and Feta Cheese, with a Lite Olive Oil Vinaigrette</i>	7 ½
Steak and Mozz <i>Grilled Sirloin, Fresh Mozzarella, Fresh Basil, Roasted Red Peppers, Roma Tomatoes, on Field Greens with Balsamic Vinaigrette</i>	8 ½
Duck Breast <i>Roasted Duck, Field Greens, Blue Cheese Crumbles, Dried Cherries, Red Onion and House Mixed Nuts with Raspberry Walnut Vinaigrette</i>	8 ½