

* Please let the staff know about any food allergies and limitations

<u>Crostini</u>

Goat Cheese crostini (chef's chevre fresh goat cheese, baguette)	\$14
Sun-dried Tomatoes bruschetta (chopped sun-dried tomatoes, olives, fresh basil, fig glaze, baguette)	\$14
Burrata and Pesto crostini (with sun-dried tomatoes, on pumpernickel bread)	\$16
Smoked Salmon crostini (scottish salmon filet smoked over hickory, creme cheese, capers, dill, on baguette)	\$18
White fish spread crostini (served with cornichons, on baguette)	\$16
Tapas	
Brie and Jamon Serrano sandwich (ciabatta, brie cheese, jamon serrano, greens, sun-dried tomatoes)	\$18
Burata (basil, fig, glaze, bread)	
Burrata & Jamon Serrano (basil, fig, glaze, bread)	*
Smoked Mussels in oil (served in tin, with bread)	\$12
Sardines in oil (skinless, boneless, served in tin, with bread)	\$18
Spinach, Artichoke & Parmesan dip (with olives & crackers)	\$14
Hummus (with sun-dried tomatoes & crackers)	\$14
White Fish spread (with cornichons & crackers)	\$8
Big Three combo (artichoke dip, hummus, white fish dip & crackers)	\$8
Bread basket (freshly made bread, salty butter, olive oil)	\$10
Olives and Nuts	\$18
Olives	\$10
	\$10
	\$6