



# Menu

*Kitchen service ends at 9:00 p.m.*

## Build Your Own Board

*Select a minimum of three items.*

### Charcuterie

**Coppa, \$3.00**

*Pork collar, black pepper, paprika, garlic*

**Capocollo Di Dorman, \$3.00**

*Pork salame, paprika, white wine, crushed red pepper, coriander and juniper berries*

**Salame Piccante, \$3.00**

*Pork, Tutto Calabria chili, garlic, anise seed, red wine*

**Gin and Juice, \$3.00**

*Lamb, crushed juniper berries, orange peel, Hotel Tango gin*

**Stagberry Salame, \$3.00**

*Elk, dried blueberries, New Day craft mead*

### Pickles

**Chipotle Pickled Carrots, \$2.50**

**Pickled Snap Peas, \$2.50**

**Cornichons, \$2.50**

### Cheese

**Sweet Swiss, \$3.00**

*Fair Oaks Farms*

**Cheddar, \$3.00**

*Fair Oaks Farms*

**Smoked Gouda, \$3.00**

*Fair Oaks Farms*

**Double Cream Brie, \$3.00**

**Havarti with Dill, \$3.00**

**Fromage Frais, \$3.00**

*Tulip Tree Creamery*

### Extras

**Amelia's Baguette, \$1.00**

**Mini Toasts, \$1.00**

**Greek Olives, \$2.50**

**Fig Jam, \$3.00**

**Smoked Almonds, \$3.00**

## Small Plates

**Veggies and Gigandes Bean Hummus - \$6**

**BBQ Chicken Flatbread - \$8**

*Shredded chicken, red onion, cheddar cheese, BBQ sauce*

**Prosciutto and Fig Flatbread - \$8**

*Fig jam, thinly sliced meat, goat cheese crumbles, arugula*

## Sweets

**Assorted Macarons (6 per order) - \$7**

**Chocolate Truffle Flourless Cake - \$6**

**Sip. Sit. Share.**