



Menu

Kitchen service ends at 9:00 p.m.

Build Your Own Board

Select a minimum of three items.

Charcuterie

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

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*

Saucisson Rouge, \$3.00

Pork, Espelette pepper, chili, red wine

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

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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 Hummus - \$6

Sweets

Assorted Macarons (6 per order) - \$7

Chocolate Truffle Flourless Cake - \$6

Sip. Sit. Share.