

10.26.16

Lite Bites

MEDITERRANEAN HUMMUS- \$7.95

Paired with Warm Pita Bread & Fresh Celery & Carrots

BRUSCHETTA- \$8.75

Garlic & Herb Crostinis served w/ freshly diced Tomatoes
tossed in Extra Virgin Olive Oil, Basil, & Parmesan

Pretzels

BAKED GERMAN PRETZEL- \$4.75

Sprinkled with Sea Salt & served with Mustard

BAKED ITALIAN PRETZEL- \$5.25

Brushed with Garlic Butter, Covered in Parmesan
& served with Basil Pesto

Cheeseboards

GOURMET CHEESE BOARD- Small \$11.95 Large \$19.95

Small: 2 Artisan Cheeses, Prosciutto, Candied Nuts, Homemade Crackers and Fruit
Large: 3 Artisan Cheeses, Prosciutto, Candied Nuts, Homemade Crackers, Bread &
Fruit

BREW BOARD- \$9.95

Two Aged Cheeses, One Elk Summer Sausage, One Italian Hard Sausage, Pretzel stick
w/ a Honey & Mustard Sauce

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Salads

CHELSEA'S BLEU CHEESE "WEDGE"- \$7.75

Half a Head of Purple Butter Lettuce, Topped with Rainbow Tomatoes, Blue Cheese Chunks, Bacon & a Homemade Bleu Cheese Dressing
Add: Prosciutto for \$3.00 or Turkey for \$2.00

SPINACH AND STRAWBERRY SALAD- \$8.75

Fresh Spinach, Strawberry, Goat Cheese & Bacon Served w/ a Blush Wine Vinaigrette

Flatbreads

A Golden Crust, Italian Herbs & Spices, Wine Infused Tomato Sauce & Shredded Mozzarella Cheese \$7.75
Add Salami, Capicola or Spinach for \$.75 each or
Add Portabello Mushroom or Prosciutto for \$1.25 each

Paninis

All Paninis Served with Chips

ADD a cup of Fruit OR an Organic Baby Greens Side Salad for \$3.50

Roasted Turkey w/ Swiss & Basil Pesto \$7.75

Prosciutto w/ Provolone & Roasted Red Peppers \$8.75

Salami w/ Cream Cheese, Jam, Spinach & Roasted Red Peppers \$7.75

Brie w/ Organic Baby Greens & Sliced Cherry Tomato \$7.75

Portobello Mushroom w/ Caramelized Onion, Mozzarella, Pesto & Balsamic
\$8.75

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Platters

BAKED GOAT CHEESE- \$10.95

Served with Toasted Almonds, Italian Herbed Marinara & Baked Garlic Bread

ITALIAN MEAT PLATTER- \$12.95

Salami, Prosciutto di Parma, Capicola, Italian Olives, & French Bread

WARM BRIE PLATE

Warm Brie Drizzled with Honey, Paired w Roasted Almonds, Crisp Apples & English Water Crackers \$10.95

TUSCAN MAC & CHEESE TRIO- \$9.95

A Southern favorite w/an Italian Twist! Macaroni Smothered in a Rich Alfredo Sauce & Tossed in Creamy Mozzarella, Manchego, & Goat Cheese. Baked in a Cast Iron Skillet & served with a French Baguette
Add Prosciutto, Salami, Capicola each .75

FRENCH ONION MEATBALLS- \$9.95

3 Large Meatballs Baked in a Savory French Onion Soup Gravy Topped with Mozzarella Cheese & Served w/ Baked Pita

CLASSIC SHEPARD'S PIE \$8.95

Our House Made Meat & Veggie Blend w/a Mashed Potato Crust & a 2 Year Aged Cheddar Baked to Perfection

GUINNESS BRATWURST- 2 Brats \$9.95 3 Brats \$12.95

Juicy and Delicious Bratwurst infused with Guinness Beer!! Served with Roasted Red Peppers, Caramelized Onions and a Bavarian Pretzel and Yellow Mustard

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Dessert

SUSIE'S S'MORES- The Works - \$9.50

GOURMET CAKES- \$6.25 a Slice

3 FRESH BAKED CHOCOLATE CHIP COOKIES- \$3.50

Ports/Apertifs

WARRE'S OTIMA 10 YR- \$12

WARRE'S OTIMA 20 YR- \$17

CROFT DISTINCTION- \$10

PENFOLDS CLUB AUSSIE TAWNY- \$17

FONSECA 10 YR- \$10

FONSECA 20 YR- \$15

NOVAL BLACK- \$17

PAOLO 2007 BY MESSINA HOFF- \$13

COCCHI AMERICANO- \$12