

◆ FLATBREADS ◆

Can You Fig it?

Organic Blue Cheese, Prosciutto di Parma, Fig Jam, Olive Oil
on thin-crust flat bread.

\$15

Crazy Caprese

Mozzarella, Tomatoes, Pesto, Balsamic Fig Drizzle, & Pear Jam,
on thin-crust flat bread.

\$13

Edgy Veggie

Vegan & Gluten Free Crust

Vegan Mozzarella & Parmesan blend, Caramelized Onion Jam,
Roasted Red Pepper & Spinach, Vegan Pesto.

\$13

◆ SMALL PLATES ◆

Alotta Burrata

Fresh Burrata circled with Roasted Tomatoes, Olive Oil & Balsamic Fig drizzle.
Sprig of Basil on top with toasted Baguette slices.

\$16

ChickPleas

Baba's Organic Hummus topped with Organic Kalamata Olives
& Naan Bread for dipping.

\$12

The BBD

Melted Brie Cheese inside Organic Dates wrapped in natural Bacon
& Pineapple Pepper Jelly for dipping.

\$14

◆ HAPPY ENDINGS ◆

Fondue For 2

Choice of Belgian Milk or Dark Sea Salt) \$14

(Choice of 4 items each additional \$2): Strawberries, Bananas, Champagne Cheddar,
Beef Jerky, Honey Pretzel Twists, GF Chocolate Wafers, Organic Animal Crackers

(COMING SOON)

French Macarons by Savor Patisserie \$9

Choice of 3: Blueberry Cheesecake, Champagne, Chocolate, Lemon,
Raspberry or Vanilla (Gluten Free)

Boozy Vegan Dark Chocolate Truffles by Xocolate Bar \$12

4 craft liqueurs: CA Gin, Bourbon, Apple Brandy & Raspberry Vodka. Soft chocolatey
ganache fillings. (Organic & Vegan)