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## CHEESE

Our signature cheese board accompanied by fresh fruits, dried fruits, almonds, house preserve & artisanal baguette

*Let us know your cheese preferences or leave it up to the monger*

Two Cheese | 18                      Three Cheese | 29                      Four Cheese | 35

Mongers Premium Cheese Selection

*Seasonal and specialty cheese varieties*

Two Cheese | 23                      Three Cheese | 34                      Four Cheese | 44

## CHARCUTERIE

Assorted cured meats accompanied by pickles, fresh fruits, mustard & artisanal baguette

Small | 16                      Medium | 24                      Large | 36

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## SIDES

*Add to your cheese / charcuterie or enjoy à la carte*

Dry Cured Salami | 6

*Please ask us what we're serving*

Dry Cured Whole Muscle Charcuterie | 8

*Please ask us what we're serving*

Smoked Salmon | 8

Olives | 4.5

House Pickles | 4

Fruit | 4

Gluten-Free Crackers | 4

## SMALL PLATES

*All served with baguette*

Olive Oil & Balsamic | 6.5

Duck Rillettes | 15

*pickles & mustard*

Smoked Salmon | 15

*chevre, capers, red onion & dill*

Stracciatella | 15

*basil, olive oil & balsamic*

## SANDWICHES & SALAD

*Sandwiches served with dried fruits, almonds & fresh fruits*

Salami Baguette | 13

*Soppressata or Genoa, house dijon, swiss, tomatoes & greens*

Eggplant & Cheddar Baguette | 13

*Pickled spicy eggplant, garlic & onion jam, aged cheddar & greens*

Brie Baguette | 13

*Fig jam, fresh apple & greens*

Smoked Salmon Bagel | 13

*Toasted, with cream cheese, capers, red onion & dill*

Culatello Bagel | 11

*Toasted, with chèvre, & fig jam*

Greens | 13

*Choose Parmigiano Reggiano or chèvre*

*with cucumber, fresh fruits, herbs, white balsamic & olive oil*