

FOOD MENU

SNACKS

Happy Hour Specials
4-5:30 pm daily

- Potato Chips*** \$3
Kettle Cooked - Crunchy & Salty
- Roasted Nuts*** \$7
Salted & roasted nut mix
- Olive Medley*** \$6
Greek olive medley w. herbs & spices
- Focaccia & Olive Oil*** \$6
Local focaccia w. olive oil & herbs
-Pecorino & Herb Dip +\$1
- Blind Dates** \$10
Medjool Dates wrapped w. creamy brie & prosciutto -
served on focaccia w. balsamic reduction

DESSERTS

Rotating selection made in house see
our board

SALADS

- Cherry & Mixed Green Salad** \$10
Leafy Greens, Pomegranate, Chèvre, Candied Walnuts,
& Strawberry-Dijon Vinaigrette

*+boquerones \$2|+ smoked salmon \$2|+ prosciutto \$3

- Il Fagiolo Salad** \$12
Arugula, White Bean Purée, Crispy Prosciutto,
Fresh Mint, Pecorino

*+boquerones \$2|+ smoked salmon \$2|+ prosciutto \$3

TARTINES

- The Loire** \$9
Chèvre, Basil & Pine Nut Pesto
- The Normandy** \$9
Brie, Granny Smith Apple, Fig Jam
- The Emilia-Romagna** \$9
Prosciutto, Parmesan, Pesto
- The Norwegian** \$9
Smoked Salmon, Capers, Chèvre, Dill

CHEESE & CHARCUTERIE

- Burrata** \$15
w. prosciutto, balsamic pearls, mixed greens &
pickled vegetables
- Artisanal Cheese Plate** \$16
Saint Angel, Cow's Milk, France
Petite Basque, Sheep's Milk, Spain
Pecorino, Sheep's Milk, Italy
- Ploughman's Platter** \$16
Prosciutto, assortment of cheese, nuts & other
accoutrements
- Charcuterie Selection** \$16
Coppa, Mixed Salame, Prosciutto. Served with
accoutrements
- Chorizo & Manchego** \$12
Smoky Spanish Sausage. Served w. Manchego &
accoutrements
- Truffled Mousse** \$14
Three Little Pigs - served. with house
pickles, foccoccia & accoutrements

PANINIS

- L&E Classic** \$10
House cheese blend, fig jam
served w. green salad & pickles
- Panino Italiano** \$12
Cured meats, cheese blend, pesto
Served w. green salad & pickles
- Beef & Blue** \$12
Roast Beef, cheese blend & pickled onion Served
w. green salad & pickles
*extra roast beef \$3

CONSERVAS

- Boquerones de España** \$8
Spanish White Anchovies, Olives &
Accoutrements
- Jose Gourmet Conservas** Market
Rotating Selection - Tinned in organic
olive oil & broth; served w. bread &
house pickles
- Seafood Tower** Market
Boquerones
Chef Selected -Tin of Jose Gourmet
Norwegian Tartine

WINE, BEER & NON - ALCOHOLIC

BY THE GLASS

WHITE WINE

Gruner Veltliner, Austria \$10
Pratsch- Pear, Ginger & Clean

Chardonnay, France \$10
Camarey - Unoaked - Pineapple & Layered

Riesling, Finger Lakes, NY \$10
The Finger - Peaches & Tropical Fruits

Verdejo, Rueda, Spain \$10
Tresolomos - Melon, Mineral & Juicy

RED WINE

Pinot Noir, California \$10
Sean Minor- Cherry, Pepper & Earth

Cotes du Rhone, France \$10
Malijay - Blackberry, Herbs & Savory

Malbec, Argentina \$10
Portillo - Blueberries, Coacoa & Vanilla

Zin Blend, California \$12
Klinker Brick- Blackberries, Pepper & Smoke

SPARKLING

Prosecco, Veneto, Italy \$10
Belstar Prosecco - Citrus Zest, Crisp & Clean

Lambrusco, Emilia-Romagna \$10
Venturini Bialdini - Raspberries, Earthy, & Dry

Almare, Classico Spritz, Italy \$12
Bitter Orange & Zesty, Similar to Aperol Spritz

Featured Wine Flight
\$15

BEER, CIDER, & BEYOND

Pilsner, Chicago, Illinois \$7
Moody Tongue - Aperitif Pilsner

IPA, Asheville, NC \$7
Burial Brewing, Surfwax IPA

Amber Ale, GSO, NC \$7
Oden Brewing - Cool Eye Otis Amber Ale

Dry Rosé Cider, New York \$8
Wolffer Dry Rosé Cider

Coffee Porter, GSO, NC \$7
Oden Brewing, Breakfast Porter

NON- ALCOHOLIC

Sodas \$4
Shirley Temple, Blood Orange & Grapefruit

Sparkling Water \$3
San Pellegrino

N/ A Beer \$7
Rightside IPA, Alabama

N/A Cava \$10
Freixenet, Spain

Lime & Salt Mocktail \$12
Ghia - Lime & Salt

LEWIS & ELM