

The Bunker Provisions

Bunker Jelly	Bunker cheese spread, jalapeno pepper jelly, sliced jalapenos, served with artisan crackers.	12
Bread & Oil	Fresh sliced baguette served with a side of fresh chopped herb blend and olive oil.	9
Brie	French Brie, Bunker seed grenade, wildflower honey, served with artisan crackers.	12
Burrata Salad	Fresh burrata, seasoned heirloom tomatoes, olive oil, herbs, served with artisan crackers.	12
Bruschetta	Diced roma tomatoes, kalamata olives, red onion, balsamic & olive oil blend, served on toasted baguette with shredded aged gruyere cheese.	13

Bunker Boards

<i>The Jarhead</i>	Salami, spicy coppa, sopressata, prosciutto, served with mini dill pickles, sliced jalapeno peppers, whipped herb cheese spread & crostinis.	36
<i>The Grunt</i>	Prosciutto-wrapped melon, thinly sliced jalapeno with balsamic glaze, sliced chorizo, aged cheddar, manchego, mini dill pickles, raw honey, Bunker seed grenade & artisan crackers.	35
<i>The Flyboy</i>	Gorgonzola, gruyere, aged cheddar, manchego, the Bunker cheese spread, fig pepper jelly & artisan crackers.	33
<i>The Squid</i>	Artisan chocolates, Bunker seed grenade, sliced apples, fresh berry mint spears, Almonds & cashews.	31
<i>The SOCOM</i>	Pick any 2 meats, any 2 cheeses, served with olives and feta, berries, nuts & chocolates.	44

Our Meats

Salame	Hard or dry, with a deeply savory and tangy flavor, from high quality pork and a long aging process.
Prosciutto	Ham in Italian, open air dry aged in the Italian countryside, and cured for 400 days for that exquisite aromatic flavor.
Sopressata	Similar to Prosciutto, with a nice fatty content that gives it a salty, rich Earthy flavor.
Mortadella	From Bologna, Italy, has a luscious silky texture from the cubed fat ground in with the pork and a black peppery flavor.
Chorizo	Of Spanish origin, is a fermented, dry cured, smoked sausage seasoned with dried smoked red peppers.
Spicy Coppa	Dry cured pork shoulder, cured in salt brine, rubbed with red cayenne pepper, and black pepper.

Our Cheeses

Feta	Made in Greece with sheeps milk cured in a salty brine. It has a soft crumbly texture and a wonderful salty, tangy flavor.
Gouda	Made in the Netherlands with cow's milk, it has a firm yet creamy texture and an aromatic caramel-like flavor.
Aged Cheddar	Aged longer for a more pronounced sharp taste with a firm and slightly flaky texture.
Manchego	Made in Spain, with a distinctive herringbone ring, a firm cheddar-like texture, aromatic notes of nuts and fruit flavors.
Gruyere	A type of Swiss cheese that has a nutty slightly sweet taste with notes of fruitiness with a firm creamy texture.
Gorgonzola	A soft and creamy blue cheese from Italy, with a powerful sharp salty and tangy flavor.