

## SMALL PLATES

<b>BACON WRAPPED DATES</b>	12
• Point Reyes Blue cheese stuffed medjool dates, Nueske's Apple Wood smoked bacon, balsamic glaze	
<b>NUTS AND OLIVES</b>	7
• Mixed Mediterranean olives with oven roasted Spanish Marcona almonds & lightly smoked VA peanuts	
<b>FRESH GOAT CHEESE &amp; ORGANIC OLIVE TAPENADE</b>	9.5
• Fresh, local (MD) Cherry Glen chevre, organic kalamata olive tapenade, basil on baguette crostini	
<b>BOQUERONES</b>	10
• Delicate, marinated white anchovies from Spain's Bay of Biscay and fresh tomato puree on toasted baguette	
<b>GREEN PEA PESTO CROSTINI</b>	9
• Freshly toasted baguette topped with vibrant green pea pesto, crispy Serrano ham, pecorino	
<b>MACARONI AND CHEESE</b>	10
• Elbow noodles, raclette, cheddar, manchego	

## RACLETTE

### GRILLED AND MELTED ALPINE STYLE CHEESE, SCRAPED TABLESIDE

<b>* TRADITIONAL</b>	17
• Spring Brook Farm Reading Raclette Cow's Milk Unpasteurized with Roasted rosemary potatoes, cornichons, arugula	
ADD SPICY CAPPICOLLO, FINOCCHIONA SALAME, ROSETTE DE LYON, OR BRESAOLA \$7	

## LARGE PLATES

<b>GAMBAS AL AJILLO</b>	16
• Wild caught Gulf Shrimp, roasted garlic, baguette	
<b>* TRUFFLED EGG TOAST</b>	16
• Toasted brioche, melted cave aged gruyere, organic eggs, truffle oil.	
ADD NUESKE'S APPLE WOOD SMOKED BACON 4	
<b>ROSEMARY HAM AND GRUYERE</b>	16
• Fra' Mani rosemary ham, melted cave aged Gruyere, French whole grain mustard on toasted potato rosemary bread.	
KETTLE CHIPS OR MIXED GREENS	
<b>NUESKE'S APPLE WOOD SMOKED BACON &amp; HEIRLOOM TOMATO SANDWICH</b>	16
• Crisp thick slices of Nueske's famous Applewood-smoked bacon on toasted multigrain bread, tomato compote, baby romaine lettuce, and herbed mayo	
KETTLE CHIPS OR MIXED GREENS	
<b>HOUSEMADE BOLOGNESE</b>	16
• Rustichella penne pasta with our version of the classic slow cooked Italian tomato meat sauce, Parmigiano Reggiano	
<b>* KALE AND FARRO SALAD</b>	15
• Organic Tuscan baby kale, farro, mint, red onion, Kalamata olives, lemon vinaigrette, french feta	
<b>* ENSALADA ESPANOL</b>	14
• Fresh greens tossed with Marcona almonds, cucumber, and citrus dressing, shaved Manchego cheese and Spanish Boquerones (famous marinated white anchovies)	

\* Consuming raw or uncooked meat and poultry, shellfish or eggs may increase your risk of foodborne illness. 🌱 Can be modified to create vegan or vegetarian meal

