

Gourmet Meat & Cheese Boards

Chef's choice of meat and cheese from around the world. Includes fresh fruit, olives, nuts and jam with locally sourced artisanal bread. 21

Meat Add Ons	Cheese Add Ons	Additional Add Ons
Chorizo 6	Pecorino 4	Dates 3
Soppressata 5	Muenster 3	Gherkins 2
Spicy Coppa 4	Manchego 5	Salted Nuts 5
Genoa Salami 4	Blueberry Chevre 3	Honeycomb 3
Prosciutto Di Parma 8	Triple Cream Brie 7	Gluten Free Flatbread 4
	Smoked Grandamer 5	
	Peppercorn Asiago 4	

STUFFED DATES

Medjool dates stuffed with chevre. Topped with sliced almonds & honey 10

CAPRESE SKEWERS

Marinated mozzarella, cherry tomatoes, basil,
dressed with a balsamic truffle glaze 9

BRUSCHETTA

Tomato, garlic spread served with Italian bread toast points 8

PROSCIUTTO BITES

Muenster wrapped with prosciutto di parma,
sun dried tomato aioli, on a crostini 11

OLIVES

Mixed marinated mediterranean olives 8

BAVARIAN PRETZEL

With beer cheese & spicy mustard 14

4 LAYER DIP

Guacamole, black bean, salsa & queso fresco
served with tortilla chips 10

SOLSTICE SALAD

Maple roasted butternut squash, pepitas, dried cranberries, pralines, red onion, maple vinaigrette, served on a bed of greens. 13

PATATA DULCE

Sweet potato simmered with chickpea and spinach, Seasoned with savory spices & served with a side of jasmine rice. 11

SHRIMP COCKTAIL

Jumbo shrimp with a spicy cajun cocktail sauce 15

MEDITERRANEAN PLATTER

Tapenade, hummus, pesto, feta, served with pita bread 16
gluten-free option +3

GUMBO

A hearty cajun stew with chicken, andouille sausage, okra, carrots, onions, peppers & rice served with a side of cornbread 15

PITA PEPPER CHEESE MELT

Gruyere, muenster, smoked gouda, provolone layered with roasted red peppers on pita, with a side of sundried tomato aioli 10
add prosciutto +4 chorizo +3 jalapeno +2

MUFFALETTA SANDWICH

Layers of provolone, chorizo, salami, spicy coppa, mortadella, diced olives. served with a side of sriracha mustard 14

CUBAN

Seasoned pulled pork, spicy coppa, gruyere, dijon mustard served on cuban bread 14

OLD SMOKEY

Creole red gravy & meatballs with pecorino served with semolina toast 14

DESSERTS

MISSISSIPPI MUD PIE

Fluffy coffee mousse piled into a chocolate crust, topped with a rich chocolate sauce finished with vanilla ice cream & fresh whipped cream 9

NY STYLE CHEESECAKE

Cheesecake served with raspberry puree and fresh whipped cream 8

APPLE CRISP A LA MODE

Sweet apples tossed with cinnamon & spice, nestled in a warm buttery crust, topped with vanilla ice cream, caramel sauce & fresh whipped cream 9

CHOCOLATE BROWNIE SUNDAE

A warm fudge chocolate chip brownie, finished with vanilla ice cream, chocolate sauce, chopped pralines and whipped cream 10

HOT BEVERAGES

Coffee (French Press) 4.50

Assorted Teas 3

Irish Coffee 12.5

SPARKLING WINE

Astoria Prosecco 36
Korbel Brut 39
Veuve Cliquot (1/2 Bottle) 55

WHITE WINE

Vino Pinot Grigio 30
Saarstein Reisling 33
Moobuzz Chardonnay 33
Mad Méditerranée Rose 33

RED WINE

Golden Pinot Noir 33
Bousquet Malbec 36
Van Ruiten Cabernet Sauvignon 36
Josh Cellars Cabernet Sauvignon 42
Santa Duc Blend 44
Folie A Deux Dry Creek Zinfandel 45
Luce Della Vita Lucente 58
Louis Jadot Chateau Des Jaques 66
Meiomi Pinot Noir 78
Chateau Haut Beausejour Bordeaux 82
Mt. Veeder Cabernet Sauvignon 86
Enroute Pinot Noir 90
Sassicaia 2010 440