

to graze

charcuterie board \$16
the hamery's tn prosciutto, genoise salami, kenny's ky rose cheese, goat cheese with a hot honey drizzle, housemade pimento cheese, green tomato chow chow, jam with buttered saltines

cheese board \$15
noble springs goat cheese, kenny's ky rose, double creme baby brie, manchego, marcona almonds, marinated olives, sangria jam served with crackers

vegan fauxcuterie board \$16
plant based boursin, house made beet hummus, the be-hive plant based pepperoni, olives, marcona almonds, fresh veggies & crackers

burrata & bruschetta \$14
a fresh basil, garlic, olive oil & tomato mix served with toasted baguette

baguette & compound butter \$7
half baguette served with seasonal compote & compound butter

hand cut parm fries \$8
tossed in parmigiano reggiano & garlic butter served with house made umami mayo

baguette sandwiches

served with side of fries or market greens

the whipped feta \$16
roasted chicken, sumac whipped feta, arugula, saffron honey drizzle

the ham & brie \$15
rosemary ham, double creme brie, cornichons, compound butter & grainy mustard

the fauxmage \$16
vegan cashew cheese, house-made beet hummus, cucumber, tomato, fresh herbs & arugula

- purchase whole baguette for \$10

salads

pear & gorgonzola \$15
shaved pear, gorgonzola dolce, candied pecans, arugula, yuzu lemon vinaigrette

italian chopped \$15
salami, italian pesto cheddar, garbanzo beans, cherry tomatoes, pepperoncini, green olives, roma crunch lettuce, red wine vinaigrette

greek beets \$15
sumac roasted beets, feta cheese, cucumber, tomato, pepperoncini, pickled red onion, fried chickpeas, roma crunch lettuce, red wine vinaigrette

small market greens \$7
tomato, pickled red onion, cucumber and roma crunch lettuce with choice of basil parmesan ranch, yuzu lemon vinaigrette, or red wine vinaigrette

- add grilled chicken breast +\$4

from the grill

charcuterie burger \$22
bear creek farm beef with manchego cheese, prosciutto crisp, grainy mustard, umami mayo & arugula on a sesame brioche bun served with handcut french fries

classic burger \$18
bear creek farm beef, new school american cheese, tomato, lettuce & onion on a sesame brioche bun served with handcut french fries

grilled cheese & tomato soup \$14
new school american & gruyere cheese on country white sourdough with a golden parmesan crust

- add bacon +\$2
- add tomato +\$1
- sub fries at no extra cost

chicken pot pie \$14
buttermilk roasted chicken, autumn vegetables topped with a puff pastry served with market greens

sides

handcut french fries \$4.50
old fashioned tomato soup \$4 | \$6
butternut squash soup \$4 | \$6
baked mac & cheese \$6
grab & go snacks \$3

le petits meals (kids)

served with honest juice & choice of fries, soup or apple slices

grilled cheese \$10
mac & cheese \$10
hidden veggie & chicken nuggets \$11

charCUTERie box \$9
cheddar cubes, raisins, apple slices, peanut butter, almond flour crackers, banana chips served with an organic juice box

coffee bar

hot drip coffee \$3.50
iced coffee \$5
espresso \$3.50
americano \$4
cappuccino \$5.50
latte \$5.50
vanilla latte \$6
mocha latte \$6
frappé \$6.50
kids "coffee" steamer \$3.50
warm milk & choice of house made syrup

- add a housemade syrup (+.75) (vanilla, chocolate, caramel)
- sub oat milk (+.50)

see pastry case for daily specials



cold beverages

fresh squeezed limeade \$3
organic iced tea \$3
hibiscus fruit tea \$3
bottled water \$3.50
sparkling or still
craft sodas \$3.50
kids honest juice \$2.50
frozen cherry limeade \$6
fresh squeezed limeade & amarena cherries blended with ice
rose chai icy \$6.50
chai & rose syrup blended with ice, topped with whipped cream & a dusting of rose powder

tea

iced tea pour over \$5
blueberry merlot, green mango peach or white ginger pear
hot tea service \$5
earl grey, jasmine green, citrus mint, or chamomile citron
matcha latte \$5
hot or iced
chai latte \$5.50
hot or iced

