



IN HOUSE MENU

BOARDS

All boards are designed for sharing.

Chef's Board

A rotating selection of artisanal cheeses and cured meats with baguette slices and seasonal accompaniments.....\$28.00

*Suggested wine: Sparkling, Sauvignon Blanc, Pinot Noir

Fruit & Cheese Board

Three artisanal cheeses with seasonal fresh fruit and dried fruit. Served with sliced baguette and crackers.....\$25.00

*Suggested wine: Rosé, Verdejo (crisp white)

Italian Board

Caprese salad with marinated artichoke hearts, sliced prosciutto, Genoa salami, Italian olives, and fresh-baked baguette slices.....\$30.00

*Suggested wine: Toscana, Red Blend

FULL & HALF SANDWICHES

Full sandwiches are served on daily fresh-baked Focaccia or a Piabatta roll (lighter-baked Ciabatta). Half sandwiches are served on fresh-baked Ciabatta rolls only.

Brie, Fig Jam & Prosciutto

Brie cream, sliced prosciutto, brie cheese, French fig jam, and arugula..... Full - \$16.50 | Half - \$9.00

PMP

Basil pesto, mozzarella, prosciutto, salami, arugula, and tomato....Full - \$15.50 | Half - \$8.50

Ham and Gruyere

Thinly sliced Black Forest ham, Gruyère cheese, spring mix, tomato, and whole grain mustard aioli.....Full - \$14.50 | Half - \$8.00

MORE SANDWICHES.....

Caprese

Tomato, mozzarella, fresh basil, olive oil, balsamic glaze, salt, and pepper..Full - \$14.50 | Half - \$8.00

Spicy Italian Muffuletta

Mortadella, Genoa salami, provolone, arugula, muffuletta olive spread, olive oil, salt, and pepper.....Full - \$16.50 | Half - \$9.00

Turkey and Pepper Jack

Thinly sliced turkey breast, pepper jack cheese, spring mix, tomato, and whole grain mustard aioli.....Full - \$14.50 | Half - \$8.00

SALADS

Caprese

Sliced tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic glaze, topped with balsamic pearls. Served with baguette slices.....\$14.00

House Salad

Spring mix, cherry tomatoes, cucumbers, olive oil, balsamic vinegar, and shaved parmesan. Served with baguette slices....Full - \$12.00 | Half - \$8.00

SIDES

House olives \$6.00

Tangerine olives..... \$8.00

BEVERAGES

WINE BY THE GLASS

Triennes Rosé	\$14.00
Petit Bourgeois Sauvignon Blanc Organic	\$12.00
Logan Farrell Chardonnay.....	\$14.00
Nisia Verdejo.....	\$12.00
Crossbarn Pinot Noir	\$16.00
Obsidian Cabernet Sauvignon	\$16.00
Lagone Toscana 2023.....	\$13.00
Margerum M5.....	\$16.00
Margerum Cinsault.....	\$13.00

SPARKLING

Kila Cava.....	\$12.00
Llopard Brut Reserva Rose.....	\$16.00

BEER

Peninsula Lager.....	\$9.00
Coco Ono	\$11.00
Fiesta Island Pilsner	\$10.00
Juicci Gang	\$11.00
Ron Murkundy	\$11.00
Bay City Lager.....	\$9.00