

## GRAZE MENU

## BUILD YOUR OWN BOARDS

All boards come with fig jam, whole grain mustard, assorted crackers, fruit + mixed nut blend. A minimum of 3 items required.

## CHEESES

- Sage Derby // 5
- Manchego // 5
- Krystal Cave Aged Cheddar // 5
- Capts Daughter IPA Cheddar // 6.50
- Black Truffle Cheddar // 5
- Onion + Chive Double Gloucester // 6
- Jalapeno Smoked Gouda // 5
- Chive Goat Cheese // 6.5
- Chocolate Goat // 6.5
- Burratini // 5
- Asiago // 6
- Brie // 6

## CHARCUTERIE

- Prosciutto // 7
- Cured Duck Salami // 8
- Chorizo // 8
- Black Truffle Salami // 8
- Mortadella // 5
- Wild Boar Salami // 8.50
- Sopressata // 8

## SPREADS + ACCOMPANIMENTS

- N'duja "Spicy Prosciutto Spread" // 8
- Olives // 5
- Hummus // 5
- Chocolate Espresso Beans // 3
- Pate // 6
- Capers Berries // 6
- Pickled Vegetables // 6
- Gluten Free Crackers // 5

## FLATBREADS

- MARGHERITA // 13  
Tomato Basil Sauce, Fresh Mozzarella, Basil
- FIG + PROSCIUTTO // 14  
Fig Spread, Prosciutto, Arugula, Mozzarella, Balsamic Drizzle
- CHICKEN SAUSAGE + PESTO // 14  
Chicken Sausage, Pesto, Mozzarella, Roasted Red Peppers

## SWEETS

- Macarons (3) // 8
- Assorted Truffles // 8
- C.C.C Skillet A la Mode // 9
- Local Bakery Feature // 9

PLACE MENU FACE DOWN WHEN  
READY TO ORDER. ✓

*Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your liaison*