

Menu

CHARCUTERIE & CHEESE

THE CHEESE PLATE (DINE IN ONLY) \$25
Chefs selection of three cheeses, truffle honey, nuts, dried apricots, jam/preserves, olives, crackers and baguette

THE CHARCUTERIE BOARD (DINE IN ONLY) \$30
Chefs selection of three cheeses and two charcuterie meats, nuts, dried fruit, spreads, crackers and baguette

BUILD YOUR OWN BOARD (DINE IN ONLY) \$35
Choose your own combo of 4 cheese and charcuterie options, one savory, one sweet, and one type of nuts. Served w/fresh sliced baguette, fresh fruit and dried fruit.

***ask to see the build your own board menu*

SMALL(ISH) PLATES

THE BURRATA PLATE \$16
Burrata cheese, prosciutto, arugula, baguette and seasonal accompaniments

BOURSIN & CHEESE \$10
Spreadable garlic and herb boursin cheese served with crackers

BAKED BRIE \$15
Seasonal preserves, nuts, served with sliced baguette and crisps for dipping

TOMATO & FRESH MOZZARELLA \$12
Sliced tomatoes, fresh mozzarella, basil, drizzled with Dimitris 18 year aged balsamic

TOASTEDS (NEW)

TGR AVOCADO TOASTED \$10
Toasted multi grain bread, smashed avocado, heirloom cherry tomatoes, pickled red onion, microgreens, topped with siriacha

FIGGY PIGGY TOASTED \$10
Toasted sourdough bread, whipped brie, fig jam, crispy prosciutto

TOMATO & FETA TOASTED \$9.50
Toasted sourdough bread, sliced heirloom tomatoes, feta cheese, flaky sea salt, EVOO, hot honey

PB & BANANA TOASTED \$9.50
Toasted wheat bread, peanut butter, granola, coconut flakes, cinnamon, honey drizzle

BRUSCHETTA TOASTED \$10
Toasted sourdough bread, fresh mozzarella, bruschetta, basil, Dimitri's 18 year aged balsamic

STRAWBERRY NUTELLA TOASTED \$9.50
Toasted wheat bread, Nutella, sliced strawberries, crushed hazelnuts

SHE'S GREEK HUMMUS FLATBREAD \$12.50
Toasted flatbread, garlic hummus, tomato, cucumber, kalamata olives, crumbled feta, oregano, EVOO

SANDWICHES

THE ITALIAN HERO (CONTAINS NUTS) \$18
Fresh sliced salami, ham, hot & mild soppressata, mortadella w/pistachios, provolone, fresh mozzarella, roasted peppers, red onion, arugula, balsamic vinaigrette on sesame seeded semolina bread

CAPRESE SAMMY \$12
Fresh mozzarella, pesto, fresh sliced tomato, lettuce on fresh ciabatta roll

FIGGY TURKEY \$15
Fresh sliced turkey, brie, fig jam, arugula, honey dijon mustard on multigrain bread

MR. BURRATA \$16
Prosciutto, burrata, arugula, balsamic glaze on fresh rustic roll

HAM & GRUYERE \$13
Ham, Gruyère, Granny Smith apples, mixed greens, honey dijonaise on fresh ciabatta roll

MADE TO ORDER ITEMS ONLY AVAILABLE UNTIL 4:00PM

SOUPS (NEW)

TWO FLAVORS, CHANGING DAILY

SMALL (10 oz) \$5.99

MEDIUM (14 oz) \$7.99

QUART (32oz) \$14.99

SALADS

HARVEST SALAD \$15
Mesculin spring mix, dried cherries, candied pecans, red onion, cucumber, tomatoes, crumbled goat cheese and house made honey dijon vinaigrette

SWEET BLUE SALAD \$15
Mesculin spring mix, crumbled blue cheese, candied pecans, red onion, cucumber, house made maple vinaigrette

TRIPLE BERRY SALAD \$14
Mesculin spring mix, strawberries, blueberries, blackberries, walnuts and crumbled goat cheese with house made balsamic vinaigrette

GRECIAN GODDESS SALAD \$15
Chopped romaine lettuce, feta cheese, roasted red peppers, kalamata olives, red onion, cucumber, pepperoncini and house made red wine vinaigrette

CAESAR SALAD \$12
Chopped romaine lettuce, freshly shaved parmesan, croutons, cracked black pepper, caesar dressing

APPLE WALNUT SALAD \$14
Chopped romaine lettuce, crumbled cheddar cheese, diced granny smith apple, dried cranberries, walnuts served with honey dijon viagerette

Add our house marinated grilled chicken to any salad - \$3

