

Menu

CHARCUTERIE & CHEESE

BOARDS ARE ARTFULLY CURATED & TAKE 10-15 MINUTES

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, olives, 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, olives 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

BAKED BRIE (DINE IN ONLY, 15-20 MINUTE WAIT) \$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

SOUPS (SEPTEMBER - MAY)

TWO FLAVORS (CHANGING WEEKLY)

SMALL (8 oz) \$4.99 **LARGE** (14 oz) \$8.99

MEDIUM (10 oz) \$6.99 **QUART** (32oz) \$14.99

SALADS

HARVEST

Mesculin spring mix, dried cherries, candied pecans, red onion, cucumber, tomatoes, crumbled goat cheese with house made honey dijon vinaigrette

SWEET BLUE

Mesculin spring mix, crumbled blue cheese, candied pecans, red onion, cucumber with house made maple vinaigrette

TRIPLE BERRY

Mesculin spring mix, strawberries, blueberries, blackberries, wanuts and crumbled goat cheese with house made balsamic vinaigrette

GRECIAN GODDESS

Chopped romaine lettuce, feta cheese, roasted red peppers, kalamata olives, red onion, cucumber, pepperoncini with house made red wine vinaigrette

CAESAR

Chopped romaine lettuce, freshly shaved parmesan, croutons, cracked black pepper with caesar dressing

APPLE WALNUT

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

TOASTEDS

TGR AVOCADO

Toasted multi grain bread, smashed avocado, heirloom cherry tomatoes, pickled red onion, microgreens, topped with flake salt and sriracha

FIGGY PIGGY

Toasted sourdough bread, whipped brie, fig jam, crispy prosciutto, microgreens

TOMATO & FETA

Toasted sourdough bread, sliced heirloom tomatoes, feta cheese, flaky sea salt, EVOO, hot honey, microgreens

PB & BANANA

Toasted wheat bread, banana, peanut butter, granola, coconut flakes, cinnamon, honey drizzle

BRUSCHETTA

Toasted sourdough bread, fresh mozzarella, bruschetta, basil, Dimitri's 18 year aged balsamic

STRAWBERRY NUTELLA

Toasted wheat bread, Nutella, sliced strawberries, crushed hazelnuts

SHE'S GREEK HUMMUS FLATBREAD

Toasted flatbread, garlic hummus, tomato, cucumber, kalamata olives, red onion, crumbled feta, oregano, EVOO

MADE TO ORDER ITEMS ONLY AVAILABLE UNTIL 4:00PM

SANDWICHES

THE ITALIAN HERO (CONTAINS NUTS)

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 \$18

HOT ITALIAN (CONTAINS NUTS)

Fresh sliced salami, soppressata, mortadella w/pistachios, provolone, red onions, pepperoncini, balsamic vinaigrette on ciabatta panini served hot \$16

CAPRESE SAMMY

Fresh mozzarella, pesto, fresh sliced tomato, arugula on fresh ciabatta roll \$12

FIGGY TURKEY

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

CHERRY BABY

Fresh sliced turkey, sour cherry jam, goat cheese spread, dressed arugula, on sourdough \$16

TURKEY CAESAR SUB

Fresh sliced turkey, chopped romaine, and crispy breadcrumbs on a garlic herb butter toasted roll, \$14

MR. BURRATA

Prosciutto, burrata, arugula, EVOO, balsamic glaze on fresh rustic roll \$16

MORTY B (CONTAINS NUTS)

Mordatella, burrata, pistachio pesto, crushed pistachios, on ciabatta \$16

THE FRENCHMAN

Ham, brie, herbed butter on baguette \$14

HAM & GRUYERE

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

PANINIS

CAPRESE

Fresh mozzarella, sliced tomatoes, pesto on sourdough bread \$12

TGR GRILLED CHEESE

Aged cheddar, provolone, gruyere on sourdough bread \$12

PROSCIUTTO & BRIE

Prosciutto, melted brie, fig jam on sourdough bread \$15

We make everything fresh to order, you may have a bit if a wait. We appreciate your business!

