

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, 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

BOURSIN & CRACKERS \$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

SOUPS

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

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, arugula on fresh ciabatta roll

FIGGY TURKEY \$15

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

MR. BURRATA \$16

Prosciutto, burrata, arugula, EVOO, balsamic glaze on fresh rustic roll

HAM & GRUYERE \$13

Ham, Gruyère, Granny Smith apples, mixed greens, honey dijonnaise on fresh ciabatta roll

MADE TO ORDER ITEMS ONLY AVAILABLE UNTIL 4:00PM

TOASTEDS

\$15 **TGR AVOCADO** \$10
Toasted multi grain bread, smashed avocado, heirloom cherry tomatoes, pickled red onion, microgreens, topped with flake salt and sriracha

\$15 **FIGGY PIGGY** \$10
Toasted sourdough bread, whipped brie, fig jam, crispy prosciutto, microgreens

\$14 **TOMATO & FETA** \$9.50
Toasted sourdough bread, sliced heirloom tomatoes, feta cheese, flaky sea salt, EVOO, hot honey, microgreens

\$15 **PB & BANANA** \$9.50
Toasted wheat bread, banana, peanut butter, granola, coconut flakes, cinnamon, honey drizzle

\$12 **BRUSCHETTA** \$9.50
Toasted sourdough bread, fresh mozzarella, bruschetta, basil, Dimitri's 18 year aged balsamic

\$14 **STRAWBERRY NUTELLA**
Toasted wheat bread, Nutella, sliced strawberries, crushed hazelnuts

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

\$10 **BERRY BRULEE**
Toasted sourdough bread, triple berry jam, brûléed goat cheese, toasted pistachios

\$9.50 **PB & J MELT**
Toasted sourdough bread, peanut butter, triple berry jam, crumbled cheddar

\$10 **BURRATA & HONEY**
Toasted sourdough bread, burrata, hot honey, lemon zest

PANINIS

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

\$12 **TGR GRILLED CHEESE**
Aged cheddar, provolone, gruyere on sourdough bread

\$15 **PROSCIUTTO & BRIE**
Prosciutto, melted brie, fig jam on sourdough bread

\$15 **NOT YOUR MOTHER'S REUBEN**
Capocollo, melted jarlsberg, sauerkraut, thousand island dressing on marble rye

