



the SMALL BITES MENU

Cheeses (served with crackers and jam)

Sartori MontAmoré Cheddar - \$10.00

Cow's milk – smooth and creamy Italian-inspired cheddar that has a nutty parmesan flavor.

Daniel's Reserve - \$12.00

Cow's milk - an extra-aged farmstead cow's milk cheese with small tyrosine crystals. This cheese is a new hybrid between Dutch and Italian styles.

Comte Tunnel Collonge - \$12.00

Cow's milk - aged between 18 to 24 months, this Comte is a firm cheese with a lightly crystalline texture. Its flavor profile is a complex blend of caramel and buttery notes that evolve into a rich hazelnut taste.

Fontina - \$12.00

Cow's milk - a rich, creamy aged cheese that has silky texture with a natural rind. It has complex floral and sweet flavors with butterscotch or brown sugar notes.

Meats (served with crackers and dried fruit)

Duck Salami - \$12.00

A rich, flavorful French-style duck salami has an excellent balance of seasoning and flavor as well as a pleasant moist texture.

Coro Classic Salami - \$12.00

This classic salami showcases flavors of garlic and a hint of ginger.

cheeses & meats



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Charcuterie Boards (serves 2-3 people)

Meat & Cheese Board - \$35

Variety of cheeses and salami with olives, nuts and dried fruit (includes jam, crackers, and bread sticks)

Sweet & Savory Board - \$15

Cheese, chocolates, and dried fruits (includes jam and crackers)

Snacks

Crackers

Cheddar goldfish, oyster crackers, or plain crackers (complimentary)

Popcorn – \$5

Freshly popped...add one or all flavors: olive oil, fresh grated parmesan and cracked black pepper

Olives - \$6

Includes side of crackers / bread sticks

charcuterie boards & snacks

