

NUTS & OLIVES

Flight of all 4 [\$20]

Marcona Almonds [\$7] | Pitted Italian Olive Mix [\$5] |

Salt'n'Pepper Pistachios [\$5]

Castelvetrano Olives [\$8]

CHEESE & CHARCUTERIE

1957 Normandie [half moon 15]/[full moon 22]

French Creamy Gournay cheese with Garlic & herbs, Fresh walnuts, Grapes.

*Rustic Crackers & Baquette

The Sour Goat [\$16]

Humboldt County Bermuda Triangle Goat cheese, Persian Sour Cherries, fresh walnuts, *Rustic Crackers & Baquette

Spicy Blue [\$16]

Rustic Point Reyes Blue Cheese, Vino Jalapeno Jam, Marcona Almonds, *Rustic Crackers & Baguette

Baked Sour Cherry Brie [\$19]

Baked brie with Persian sour cherries & molasses, fresh walnuts, baquette

Les Fromages Surprises [\$19]

3 cheeses, fruits, jam, butter, Rustic Crackers & Baguette

La Vita e Bella [\$29]

Beautiful Rose of Prosciutto, Molinari Coppa, and Milan Salame, dry cheeses, Cornichons, Castelvetrano Olives, sea salt butter, jalapeno fig jam, Baguette

+ add a Charcuterie Rose to any cheese platter [15]

Combination of Prosciutto, Molinari Coppa, and Milan Salami

STARTERS

Dolma La Vina [\$12]

Grapevine Delmas (x7), feta, walnuts & pomegranate sauce.

Hummus Platter [\$14]

Bold Hummus, paprika, cucumber, tomatoes, olives, warm naan.

Warm Artichoke & Spinach Dip [\$14]

Served with gluten free corn tortilla chips.

Chipotle Vegi Samosas [\$14]

Pea & Potato Samosas (x5), Chipotle sauce

Spinacho Spanakopita [\$14]

Spinach & Feta Spanakopita (x5) served hot, Tzatziki

Bacon Wrapped Dates [\$14]

Medjool Dates, Goat cheese, Walnuts & Bacon, Balsamic Glaze

Empanadas de pollo [\$16]

Empanadas (x5), Chicken, Raisins, Olives, Onions, Chili paste

SALADS

Spring Salad [15]

Spring Mix, Strawberries, Point Reyes Blue Cheese, Candied Pecans, House Vinaigrette dressing.

[Add Chicken x3 skewers \$12, Add Shrimp \$16, Add Salmon \$18]

Caprese Salad [\$15]

Mozzarella, tomatoes, basil, olive oil and balsamic vinaigrette [Add Chicken x3 skewers \$12, Add Shrimp \$16, Add Salmon \$18]



TAPAS

Brussels Sprouts [\$16]

Boiled & lightly sauteed brussels sprouts, Almonds, Cranberries, Bacon, Parmesan Cheese.

Meatless Marinara Meatballs [\$16] *VG

Meatless Meatballs in Marinara Sauce and Vegan Cheese, Baguette

Kielbasa & Kraut [\$16]

Baked Beef Kielbasa skewers (x4) onions, bell peppers, sauerkraut & mustard vinaigrette.

Chicken Satay [\$16]

Baked Chicken skewers (x4)

Your choice of style: Peanut Sriracha, Korean BBQ, Chimichurri

<u>entrees</u>

Spinach Ravioli [\$24] *Vegetarian

Large Spinach & cheese ravioli with our creamy sauce and topped with sauteed mushrooms and parmigiana, served with crostini.

[Add Chicken x3 skewers \$12, Add Shrimp \$16, Add Salmon \$18]

Chicken & Pesto Ravioli [\$24]

Ravioli filled with chicken, pesto, Ricotta cheese & Parmesan cheese. Covered with our creamy sauce and topped with sauteed mushrooms and parmigiana, served with baguette.

[Add Chicken x3 skewers \$12, Add Shrimp \$16, Add Salmon \$18]

Saffron Lemon Chicken Kabob [\$29]

Petite skewers of chicken kabob(x5) marinated with saffron and lemon, served with Spanish rice & Sumac.

Forbidden Salmon [\$33]

Roasted Salmon (7oz), served on a bed of Italian farro and black rice, with our pomegranate and fig sauce.

Sirloin Kabobs [\$33]

3 Skewers of baked sirloin (8oz) marinated for 12 hours served over French green beans.

Cajun Shrimp Stroganoff [\$33] *Spicy

Sauteed large shrimp, pepper, mushrooms in creamy diablo sauce w rice and shoestring potatoes. *Spicy

DESSERTS [12]

Warm Baklava

Warm pistachio baklava for the table

Sour Cherry Cheesecake

Fresh cheesecake topped with Persian sour cherries and molasses

Molten Chocolate Cake a la Mode

Hot chocolate bundt holding hot creamy chocolate served with French Vanilla ice cream.

Hot Dutch Apple Pie a la Mode

Slice of apple pie with French Vanilla Ice cream



2 Pieces of doggie bacon + 1 doggie kabob