

SOUP/SALAD

Chilled Asparagus Soup \$8 (V, GF*)

– Oregon Bay Shrimp, Cypress Black Lava Salt, Lemon Creme

Heirloom Caprese Salad \$10 (V, Vg, GF)

– Balsamic Reduction, Tomato Salt, Fresh Basil, +\$2 for burrata

Wedge Salad \$9 (V, Vg*, GF*)

– Bleu Cheese Dressing, Crumbles, Bacon, Asparagus, Tomatoes

Grilled Peach Burrata Salad \$12 (V, Vg*, GF*)

– Balsamic, Prosciutto, Citrus Salt, Champagne Vinaigrette

Strawberry Arugula Salad \$7 (V, Vg, GF)

– Chèvre Roulade, Strawberry, Hazelnuts, Berry Vinaigrette

BRUSCHETTA

Heirloom Tomato Caprese \$8

– Fresh Basil, House Pesto, Red Ridge Tomato Salt

Cherry Jam & Brie Cheese \$7 (V)

– Wildflower Honey, Orange Sea Salt

Brie and Prosciutto \$9

– Baby Arugula, Garlic Mousse, Cold Press Olive Oil

Artichoke Hearts \$8 (V)

– Fresh Thyme, Blood Orange Oil, Black Pepper, Chèvre

Lavender Hazelnut \$7 (V)

– Mint, Oregon Hazelnuts, Lemon Goat Cheese, Orange Zest

PLATES

Seafood Ceviche Cups \$10 (P, GF)

– Butter Lettuce, Red Onion & Pepper, Cucumber Mignonette

Mixed Olives \$5 (Vg, GF) -no HH

Oregon Bay Shrimp Cocktail \$7 (P, GF)

Grape Leaf Dolmas \$6 (Vg*, GF)

Lemon Cucumber Carpaccio \$9 (GF)

– Prosciutto, Baby Arugula, Truffle Oil, Parmesan Reggiano

Truffled Deviled Eggs \$6 (V*, GF)

– Scallions, Chives, Black Pepper, Porcini Salt

Prosciutto Wrapped Walnut Dates \$10 (GF)

– Oregon Berry Gastrique, Black Pepper, Bleu Cheese

Truffle Popcorn \$6 (Vg*, V, GF)

– White Truffle Oil w/ Parmesan Reggiano

Baked Chèvre Gratiné \$10 (V, GF*)

– Grand Central Bakery Baguette & Crostini, Apples, Grapes

Hummus Plate \$9 (Vg)

– Garlic Hummus, Cucumber, Feta, House Pickles and Pita

Vegetarian Taco Trio \$8 (V, Vg* GF)

– Asparagus, Shiitake Mushrooms, House Pico de Gallo, Crema

Clam Steamer \$12 (P, GF*)

– Chili Sambal Creme, Scallions, Garlic & Shallots w/ Baguette

Mussel Steamer \$13 (P, GF*)

– Saffron Miso Curry Sauce, Curry Salt, Grand Central Baguette

Mac & Cheese \$13 (V)

– Add Bleu Cheese & Bacon \$5

– Add House Pesto & Goat Cheese \$3

– Add Crispy Prosciutto, Black Pepper, Scallions \$4

– Add Lobster, Truffle & Chive \$8

DESSERTS

Bourbon Vanilla Crème Brûlée \$5 (V, GF)

Chocolate Pot de Crème \$5 (V, GF)

Peach Shortcake \$5 (V)

Oregon Berry Cobbler \$5 (V, Vg*, GF*)

S'mores \$5 (V)

Dessert Trio \$12

Any three desserts perfect for two to share!

Cheese & Charcuterie

Pick One \$15/Three \$30/Five \$40

Serves 1-2 / Serves 3-4 / Serves 4-5

BLEU

1 Bleu D'Auvergne

France

Raw Cow's Milk. Creamy, salty, toast, buttered popcorn, clean, rich candy bleu from Fromagerie Laqueuille. Pair with Riesling, White & Red Sherry, Fortified Wines, Off-dry Whites, Vin doux Naturel

2 Stella Bleu

Wisconsin

Raw Sheep's Milk, Rich sweet, snappy, salty with a moist and sticky crumbly paste. Pair with Riesling, Malbec, Port, prosciutto & baguette

3 Blue Jay

Wisconsin

Quintuple Cream. Rich texture, strong buttery notes, crushed juniper berries, bold, piney, botanical. Pair with Cider, Stout, Zinfandel, Bubbles, Dates, Charcuterie & Bread

SOFT

4 Brie Mon Pere

France

Pasteurized Cow's Milk. Buttery and creamy inside with a snow-white edible rind, rich flavor with subtle umami notes. Pair with Lighter Reds, Pinot Noir, Soft Whites, and Bubbles

5 Burrata Mozzarella (+\$2 selection)

Wisconsin

Pasteurized cow's milk and crème hand-formed and stuffed. Rich, mozzarella stuffed with more mozzarella and crème. Pair with Chenin Blanc, Soft Pinot Gris, Light Soft Red Blends, Prosciutto, Bubbles, Prosecco, Soft Rose

6 Mt. Alice Camembert

Vermont

Organic Raw Cow's Milk, Aged 3 to 5 weeks. Clean rich paste, notes of salt and grass, very smooth and luxurious. Pair with Bubbles, Chardonnay, Cabernet Franc, and Big Red Wines

MEDIUM

7 Manchego Curado

Spain

Pasteurized Sheep's Milk, aged 3 months. Younger with ivory paste and rich, buttery flavor. Pair with Barbara, Cabernet Franc, Cabernet Sauvignon, Syrah

8 Parmigiano Reggiano Solo di Bruna

Italy

Brown Cow's Milk, aged 24 months. Melt in your mouth creamy, with casean crystal crunch, tropical to start with sweet finish. Pair with Bubbles, Dry Rose, Sangiovese, Supertuscan, Malbec

9 Abbaye Notre-Dame de Belloc (Ossau-Iraty)

France

Unpasteurized Sheep's Milk, aged 4-10 months. Made by Monks, natural, crusty, dynamic rind. This semi-firm cheese, dense, rich, crème brulee and lanolin, creamy texture. Pair with Pinot Noir, Syrah, Pinot Blanc, South African Wines, Late Harvest Whites

HARD

#10 Comté

France

Raw Cow's Milk, Aged 5 months. Earthy, tangy, grassy, creamy, green fruit and hints of nuts. Pair with Pinot Noirs, Cote du Rhone, Barbara, Bubbles, Sauvignon Blanc

#11 Quicques Traditional Cheddar

United Kingdom

Pasteurized grass-fed Cow's Milk, aged 15 + Months. Creamy, crumbles, with high acid, ash, smoke dusty, earthy, funky. Pair with Earthy Red, Roussanne, Oaky Whites, Pinot Noir Rosé

#12 Stompatoren Grand Cru Gouda

Netherlands

Cow's Milk aged 18 + Months cheddar in color, nutty, bourbon notes, with high acid, salt & earthy. Pair with Big & Earthy Red, Darker Rosés

CHARCUTERIE

#13 Prosciutto - Italian ham, dry-cured sliced thin, sea salt

#14 Tuscan Salami - dry cured pork & beef, wine, sea salt

#15 Sweet Capicola - dry cured 6 months, salt, savory Italian herbs, with a touch of sweet. Great to wrap pickles, pair with soft cheese.

#16 Dry Kielbasa - dry cured bacon, savory spices, and imported German hefeweizen

#17 Prosciutto Cognac - dry cured salami, blended with 18 month Prosciutto, allspice, nutmeg, and mustard.

#18 Black Pepper Garlic Salami- a classic pairing

#19 Fennel Salami - crushed fennel seed, celery & sea salt

#20 Abruzzo Salami- cayenne, chili pepper, fennel

#21 Herbs de Provence Salami - savory herbs

#22 Curry Salami - curry, celery & sea salt

(P)- Pescetarian (V)-Vegetarian (Vg)-Vegan (GF)-Gluten Free

(*)- May be prepared to meet your needs.

Missing or unsigned credit slips will automatically be charged 20% gratuity.

(*)- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$15 corkage fee for outside bottles.