

## Plates

<b>Truffle Popcorn</b> (Vg, V, GF)	6
–White Truffle Oil w/ Parmesan Reggiano	
<b>Stuffed Mushrooms</b> (P, V, GF)	9
–Hot Smoked Salmon Mousse, Porcini, Lemon	
<b>Deviled Eggs</b> (V, GF)	7
–Truffle Oil, Porcini Sea Salt, Black Pepper	
<b>Baked Chèvre Gratiné</b> (V, GF*)	10
–Grand Central Bakery Bread, Apples, Grapes	
<b>Jumbo Oyster Rockefeller</b> (P)	16
–Pancetta, Bacon, Prosciutto, Cream Spinach, Hollandaise	
<b>Pork Potstickers</b>	8
–Toasted Sesame Seeds, Toasted Peanuts, Sweet Chili Sauce	
<b>Oysters on the Half Shell</b> (P, GF - no HH)	15
–Hama Hama Oysters, Cocktail Sauce or Mignonette	
<b>Bread and Olive Plate</b> (Vg, *GF)	9
–House Mixed Olives, Balsamic Vinegar, Olive Oil	
<b>Clam or Mussel Steamer</b> (P, GF*)	14
–Garlic Red Chili Sauce or Classic White Wine Garlic	
<b>Jumbo Shrimp Cocktail</b>	16
–House Cocktail Sauce, Fresh Lemon, Maldron Sea Salt	
<b>Salted Pretzel</b> (Vg) \$1 off HH only	5
–Jumbo Pretzel, Dijon and Whole Grain Mustard	

<b>House Salad</b> (V, *Vg, *GF)	8
–Fresh Berries, Chèvre Cheese, Berry Vinaigrette	
<b>Watermelon Salad</b> (V, *Vg, *GF)	8
–Pomegranate Orange Vinaigrette, Bulgarian Feta, Pickled English Cucumbers, Red Onion, Arugula, Lava Salt	
<b>Wedge Salad</b> (*V, *Vg, *GF)	12
–Iceberg, Blue Cheese Crumbles & Dressing, Bacon, Grilled Asparagus, Heirloom Cherry Tomatoes, Italian Parsley	
<b>Lobster Bisque</b> (P)	12
–Langoustine, Truffle Oil, Crème Fraîche, Chives, Baguette	

<b>Olive Tapenade Bruschetta</b> (V)	8
–Spicy & Hot Salts, Smoked Paprika, Smoked Chili Oil	
<b>Pepper &amp; Brie Bruschetta</b> (V)	9
–Spicy & Hot Salts, Smoked Paprika, Smoked Chili Oil	
<b>Cherry Jam &amp; Brie Bruschetta</b> (V)	8
–Wildflower Honey, Maldron Sea Salt, Chives	
<b>Tuscan Bruschetta</b>	9
–Fromage Fort, Dry Cured Salami, Pickled Peppers, Scallion	
<b>Artichoke Bruschetta</b> (V)	8
–Lemon Black Pepper Artichoke Hearts, Chèvre Cheese, Arugula, Heirloom Tomatoes	

<b>Jumbo Shrimp Scampi</b> (P, *GF)	18
– Butter Sautéed Jumbo Prawns with Orzo Pasta Salad	
<b>House Cavatappi Mac &amp; Cheese</b> (V)	14
– Add Bleu Cheese & Bacon \$6	
– Add Zenner's Sausage, Pickled Peppers & Cajun Spices \$6	
– Lobster & White Truffle Oil w/Pith Black Pepper \$9	
– Add Mushroom, Goat Cheese, Crispy Prosciutto \$6	
– Add Artichoke Hearts & Herb Goat Cheese \$3	

## Artisan Charcuterie & Cheese on next page

<b>Housemade Desserts</b> (V) \$5 each / \$12 for 3	
– Crème Brûlée (V, GF)	
– Chocolate Pot de Crème (V, GF)	
– Oregon Berry Cobbler (Vg, V*, GF*)	
– Classic Baked S'mores (V)	

### Menu Options

(V)-Vegetarian (Vg)-Vegan (GF)-Gluten Free  
(\*) Items can be modified. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Artisan Cheese & Charcuterie

Select - One \$15/Three \$35/ Five \$50

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

### Bleu

# 1 **Mountain D.O.P. Gorgonzola** Italy  
 Pasturized Cow's Milk. Sharp, Tangy, Fudgy paste with gentle bleu bite. Pair with Riesling, White & Red Sherry, Fortified Wines, Off-dry Whites, Soft Reds and Honey!

# 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

### Soft

# 3 **Brie Mon Pere** France  
 Pasteurized Cow's Milk. Buttery and creamy inside with a snow-white edible rind, rich flavor with subtle unami notes. Pair with Lighter Reds, Pinot Noir, Soft Whites, and Bubbles

# 4 **Etxegarai** Spain  
 Raw sheep's milk, Aged 6-8 months, smoked over Hawthorne & Cherrywood. Firm paste with sheep and smoky earthen notes. Pair with Roussanne, South African Chenin Blancs, Rhone Blends, Carmenere, French Merlot

# 5 **Chèvre Brie des Bouche** France  
 Pasteurized Goat's Milk, Semi-soft, fudgy paste, Clean with mineral and lactic acid undertones, with lemon notes. Pair with Tempranillo, Pinot Noir, Chardonnay, Bubbles, French Style Rose

### Medium

# 7 **Organic "Manchego" Montes de Alcala** Spain  
 Organic Goat's Milk, aged 3+ months. Buttery, tangy, mineral edible rind, olive oil rubbed. Pair with Barbara, Cabernet Franc, Cabernet Sauvignon, Syrah, Tempranillo

# 8 **Face Rock Cheddar** Oregon  
 Raw cow's milk, Sharp, luxurious, smooth, buttery with creamy texture, salty cheese crystals. Pair with Cote du Rhone, Juicy Pinot Noir, or Rose.

# 9 **Majorreo Finca La Prudenciana** Canary Islands  
 Pasteurized Cow, Sheep & Goat's milk, semi-firm flakey. Creamy, milky, light acid, sweet with long mineral notes. Pair with White Blends, Crispy unoaked Chardonnay, Sauvignon Blanc, French Rose, Bubbles, Sangiovese, Gamay Noir.

### Hard

# 9 **Stompetoren Grand Cru Gouda** Netherlands  
 Cow's Milk aged 18 + months cheddar in color, nutty, bourbon notes, with high acid, salt with earthy. Pair with Earthy Reds, Roussanne, Crisp Whites, Rose

#10 **Comté** France  
 18 month aged. Raw hard cow's milk, Earthy, tangy, grassy, creamy, green fruit, almonds and walnuts. Pair with Pinot Noirs, Cte du Rhone, Bubbles, Sauvignon Blanc, Oregon Chardonnay

### Charcuterie

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

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

#13 **Spanish Chorizo** - pork, dry-cured, paprika, garlic, sea salt,

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

### The Beautiful Pig Charcuterie

(premium selections) (\$1 per upcharge on single selections)

#15 **Dry Kielbasa** - dry cured bacon, savory spices, and imported German hefeweizen.

#16 **Garlic Saucisson** - The classic country-style salami with subtle accents of garlic, peppercorns and crisp white wine from France's Loire Valley.

#17 **Spicy Fennel Salami** - crushed fennel seed, Chianti wine, Spanish smoked hot paprika, Hungarian sweet paprika, and cayenne pepper.

#18 **Spanish Lomo** - A lean, cured meat, deep ruby pork loin flavored with anise, coriander, smoked paprika, smoked black pepper, garlic and fresh thyme

(\$2 per upcharge on single selections)

#19 **White Truffle and Champagne Salami** - dry cured pork, white truffle, champagne, secret blend of spices.

#20 **Black Truffle Capicola** - dry cured Carlton Farms pork shoulder rubbed in Perigord black truffle powder, Tellicherry pepper, garlic, allspice, and lemon zest.

### The Digby - The Ultimate Board \$100

A full selection of our finest cheeses and charcuterie!