



Appetizers

Puff Pastry Bites 7
- Smoked Salmon, Capers, Red Onion, and Lemon Dill Mascarpone
- Chicken, Cheddar Jack, Chipotle Ranch, Cilantro

Punjabi Popcorn 5
Popcorn Kernels, Ghee, Sea Salt, Bacon

Spinach & Onion Dip 7
Whipped Cream Cheese, Garlic, Onion, Spinach, and Horseradish. Served Baked or Chilled with Tortilla Chips

Herbed Hummus* 8
Chickpeas, Garlic, Herb Infused Olive Oil, Roasted Red Pepper. Served with Toasted Pita and Cucumber

Jollof Rice 5
Rice cooked in Tomato Sauce, Herbs, and Spices

Salads

Baby Blue Salad 9
Baby Spinach served with Pecans, Blue Cheese and Balsamic Vinaigrette

Kale Salad 11
Kale served with Parmesan Cheese, Champagne Vinaigrette

Add-Ons: Chicken \$3, Shrimp \$4

Small Plates

Italian Dumplings 10
Spinach, Ricotta, Basil Pesto*, Red Sauce, SarVecchio Parmesan

The Meatballs 10
Beef and Lamb Meatballs in Marinara. Served with French Baguette

Chicken Street Tacos (3) 11
Chicken Fajita, Corn Tortilla, Cilantro, Lime, Onion, Homemade Salsa

Shrimp Street Tacos (3) 13
Shrimp, Corn Tortilla, Cilantro, Lime, Onion, Mango **Habanero** Sauce

Chicken Wings 11
Choice of Dry Rub, Mango **Habanero**, or Honey BBQ; IPA Marinated. Add Jollof Rice or Side Salad \$3

Chicken Sliders (3) 12
Pretzel Bun, Chicken, Kale, Tomato, Champagne Vinaigrette

Beef Sliders (3) 12
Pretzel Bun, Ground Beef, Lettuce, Tomato, Onions, Pickle

Chicken Skewers 12
Chicken Breast with Bell Peppers, Onions; IPA Marinated. Served with Jollof Rice or Side Salad

*Food ingredient contains nuts



Signature Pizzas

Classic Margherita	10
Three Cheese Blend, Olive Oil, Roma Tomato, Oregano, Basil	
Deli Meat Trio	12
Three Cheese Blend, Red Sauce, Oregano, Pepperoni, Prosciutto, Genoa Salami	
Suya Meat Trio	14
Cheese Blend, Red Sauce, Oregano, Suya Spice* , Pepperoni, Prosciutto, Genoa Salami	
Mediterranean Vegetable	13
Three Cheese Blend, Red Sauce, Feta, Spinach, Mushroom, Tomato, Red Onion, Bell Peppers, Kalamata Olives, Basil Pesto	
Meatball & Goat Supreme	15
Three Cheese Blend, Red Sauce, Lamb and Beef Meatball, Herbed Chevere, Kalamata Olives, Red Onion, Green Bell Pepper, Mushroom	
Spanish Chicken	12
Three Cheese Blend, Red Sauce, Chipotle Ranch, Cheddar Jack, Chicken, Roma Tomato, Cilantro, Red Onion, Bell Peppers	
Mushroom & Truffle	13
Shitake & Portabella Mushroom, *Truffle Oil Mozzarella, Fontina, Parmesan, Green Onion, Cracked Black Pepper	
Add-Ons: Chicken, Shrimp, or Prosciutto \$3, Pepperoni or Bacon \$2, Jalapenos \$1	

Create Your Own Signature

*Note that each pizza starts at \$10,
Extra \$2 for Meats, \$1 for cheeses, \$.50 for veggies

Cheeses: Mozzarella, Parmesan, Cheddar Jack, Feta, Fontina, Ricotta, Goat
Meats: Pepperoni, Bacon, Chicken, Prosciutto, Chorizo Rioja, Smoked Salmon, Meatballs
Veggies: Tomato, Mushroom, Red Onion, Red Bell Pepper, Green Bell Pepper, Spinach, Kalamata Olives, Jalapenos, Cucumber, Basil, Cilantro, Green Onion, Garlic, Garbanzo Beans, Capers, Oregano



Charcuterie and Cheese

Pick One...\$7 Pick Two...\$12 Pick Three...\$18 Pick Four...\$24
(C) – Cow's Milk (S) – Sheep's Milk (G) – Goat's Milk (B) – Buffalo's Milk (P) – Pork

Charcuterie

Loukanika Salami (P)
cumin & orange zest

Saucisson Sec (P)
garlic & black pepper

Chorizo Rioja (P)
paprika & garlic

Prosciutto (P)

Cheese

Buttermilk Blue
Affinee (C)
creamy, crumbly blue

Zamorano (S)
sharp, nutty, firm

Hoja Santa (G)
lemony, herbaceous

Purple Haze (G)
lavender and fennel

Los Cameros (C/S/G)
smooth, blended cheese

Casatica Di Bufala (B)
creamy, delicate, sweet

The Ultimate Charcuterie & Cheese Experience 49

Our Entire Selection of Meats and Cheeses

Signature Meat & Cheese Plate 30

Buttermilk Blue, Los Cameros, Casatica Bufala, Chorizo Rioja, Loukanika, Housemade Mustard

Marinated Olives 5

Olive Oil, Lemon & Orange Peel, Rosemary, Thyme, Garlic, Pepper

DESSERT

Me-Oh-My Apple pie 7

Traditional American Apple Pie topped with Cinnamon

Make any dessert **A La Mode** – Add \$2