

yelping dog

cheese plates

all of our cheese plates are served with newtown baguette slices. charcuterie can be added to any cheese plate.

the italian \$12

talleggio and parmigiano reggiano with marinated mushrooms, marinated roasted tomatoes, castelvetro olives, and crackers

the barnyard \$12

lambchopper, beemster gouda served with dried fruit, castelvetro olives, walnuts, and crackers

the midnight fog \$12

humboldt fog and midnight moon with pears, castelvetro olives, walnuts, and crackers

the moody blue \$12

honey drizzled buttermilk blue or stilton cheese with dried fruit, walnuts and crackers — feeling spicy? select spicy hot honey instead

the dragon hook \$12

red dragon english cheddar (infused with mustard & ale) and deer creek wisconsin aged cheddar with apples, walnuts, and split pretzels

the local \$12

meadow creek mountaineer and grayson with peach preserves, walnuts, dried fruit, and crackers

the drunken goat \$12

drunken goat and bucheron with walnuts, grapes, castelvetro olives, and crackers

the better than brie \$12

triple cream brie with red pepper jelly, marinated mushrooms, castelvetro olives, and crackers

additional bread and crackers available upon request for \$2.00

charcuterie & hors d'oeuvres

charcuterie \$3

2 oz. portion of sopressata (mild) or calabrese (spicy) can be enjoyed on its own or added to any cheese plate or sandwich.

olives \$5

a cup of exclusive imported castelvetro olives

bread and olive oil \$5

newtown baguette slices and your choice of one of our laconiko olive oils: plain, rosemary, garlic, greek, black truffle, or blood orange

crostini plates \$5 4pcs / \$10 8 pcs

apple crostini

newtown baguette slices with chèvre spread, sliced granny smith apples and drizzled with balsamic vinegar and spicy honey

roasted tomato crostini

newtown baguette slices with chèvre spread, roasted tomatoes and drizzled with balsamic vinegar topped with fresh basil

grilled cheese sandwiches

all of our gourmet sandwiches are house-made and require extra time — but they are definitely worth the wait! our sandwiches are crafted with locally sourced bread from goodwin creek bakery and served with rt.11 potato chips and a pickle spear.

the double cheddar and tomato jam \$9

shredded cheddar and locally made tomato jam on sourdough

the guac n' goat \$9

guacamole, salsa, chèvre and shredded Colby jack cheese on sourdough bread with a crunchy tortilla crust

the lady bird \$9

shredded mozzarella, chèvre spread, roasted tomatoes, basil, and a balsamic drizzle on parmesan-crustured sourdough

the cfo \$9

shredded swiss, chèvre spread, and fig preserves on rosemary-butter-coated sourdough

the godfather \$9

shredded mozzarella with roasted tomatoes, olive spread and shredded Colby jack cheese on sourdough bread

the #9 \$9

shredded swiss, shredded gruyere, and caramelized onions on parmesan-crustured sourdough

the triple m \$10

shredded mozzarella, marinara, meatballs, and provolone on parmesan-crustured sourdough

the melt \$10

shredded cheddar, swiss cheese, caramelized onions and meatballs on rye bread served with a side of lemon and cayenne pepper aioli

soup

gazpacho \$6

chilled house-made gazpacho served with tortilla chips

desserts

our desserts are locally made by giancarlo's fine european pastries

wild raspberry & almond frangipane tart \$7

local red raspberries with almonds tart

chocolate symphony tart \$7

Baked Colombian chocolate custard in a European style butter crust, topped with chocolate ganache

non-alcoholic beverages

coke, diet coke \$1.50

san pellegrino (unflavored, lemon zest) \$2

boylan's (black cherry, orange, ginger ale) \$2

flying cauldron butterscotch beer \$2.50

lemonade \$1.50

lipton green tea \$2

pure leaf tea (sweet or unsweet) \$2

abita root beer \$2