

THE AUDREY

KITCHEN & BAR

APPETIZERS

Mezze Platter | \$20

Assortment of hummus, whipped ricotta, and olive spread served with pinsa

Nachos | \$16

Melted cheese, pico di gallo, jalapenos, and cilantro over tortilla chips

Meatballs | \$14

Two oven roasted meatballs in San Marzano tomato sauce, topped with parmesan, served with a toasted baguette

Mac and Cheese | \$14

Homemade creamy cheese sauce with crispy pancetta and fresh parsley

Truffle Mac and Cheese | \$16

Homemade creamy cheese sauce with truffle and mushroom

Tuna Tostada | \$28

Torched tuna, pico de gallo, avocado, crispy wontons, jalapeno, sweet soy, spicy aioli, and scallions

The Wine Line Pretzel | \$15

10 oz warm Bavarian pretzel; served with cheese sauce, honey mustard, and spicy brown mustard

Chips and Guac | \$12

Classic tortilla chips with fresh guacamole

Burrata & Tomatoes | \$14

Burrata with fresh tomatoes, topped with a balsamic glaze and homemade parsley & garlic dressing

TOASTS

Two per order

Ricotta & Honey | \$14

Whipped ricotta, lemon zest, honey & candied pecans

Straciattella & Fig | \$14

Straciattella, fig jam, olive oil, & parsley

Caprese | \$14

Tomato, mozzarella, basil, garlic, & olive oil

Zucchini & Pesto | \$14

Roasted zucchini, basil pesto, balsamic & parmesan

Goat Cheese & Red Pepper | \$14

Goat cheese, red pepper spread, hot honey & arugula

Burrata | \$14

Burrata and arugula; Choice of balsamic, honey, or hot honey Add prosciutto +\$4

CHARCUTERIE

CHEESE

Pecorino Tartufo \$8
1 Year Aged Manchego \$8
Camembert \$8
Drunken Goat Cheese \$8
Cave Aged Gruyere & \$8
Parmigiano Reggiano \$8

MEAT

Coppa \$12
Dry Spanish Chorizo \$12
Prosciutto di Parma \$10
Hot Sopressata Calabrese \$10
Bresaola \$9

TO SNACK ON

The Snack Trio | \$9

Truffle potato chips, mixed salted nuts, and marinated olives

SALADS

Arugula | \$14

Arugula salad with cherry tomatoes, parmesan, and balsamic dressing

Mediterranean | \$16

Mixed greens with cherry tomatoes, red onion, feta cheese, cucumber, olives, and garlic-parsley dressing

Pear & Goat Cheese | \$16

Mixed greens with fresh pear, goat cheese, pecans, and a shallot-lime and dijon mustard vinaigrette

Caesar | \$14

Classic Caesar salad with parmesan, croutons, and a creamy caesar dressing

Grilled Chicken \$6 | Grilled Shrimp \$6 | Seared Tuna \$6

SLIDERS & WINGS

Pulled Pork BBQ Sliders | \$17

Three sliders of braised pork and barbecue sauce on mini brioche buns

Meatball Sliders | \$17

Three sliders of oven roasted meatballs with grated mozzarella cheese and topped with San Marzano sauce on mini brioche buns

Chicken Wings | \$16

Eight wings; Choice of sweet chili, barbecue, or buffalo sauce

FLATBREADS

Margherita | \$15

San Marzano tomato sauce, fior di latte mozzarella, olive oil, and basil

Prosciutto | \$18

San Marzano tomato sauce, fior di latte mozzarella, Prosciutto di Parma, and arugula

Meatball | \$18

San Marzano tomato sauce, fior di latte mozzarella, and meatballs

Truffle & Mushroom | \$20

Truffle and porcini mushroom sauce and mozzarella

Calabrese | \$18

San Marzano tomato sauce, fior di latte mozzarella, and spicy Calabrian soppressata

Ricotta di Bufala & Truffle | \$20

Buffalo ricotta, arugula and truffle honey on pinsa dough

Rosemary | \$12

Garlic and rosemary with parsley butter

Gluten Free +\$6

DESSERT

Chocolate Lava Cake | \$8

Warm chocolate lava cake; served with choice of strawberry or vanilla ice cream

Nutella Pizza | \$15

Nutella and powdered sugar

PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS.