

CHARCUTERIE & ARTISANAL CHEESES

Served with truffle honey, pickled vegetables, cornichons, fresh & dried fruit, whole grain mustard, fruit compote, naan bread & gluten free shortbread cookies

CHOOSE ANY COMBINATION: 3/\$19 5/\$28 7/\$36

Charcuterie:

Speck
Alto Adige, Italy

Gentile Salami
Italy

Duck Prosciutto
Italy

Mortadella
Spain

Softer Cheeses:

Homemade Boursin
goat & cow milk w/ herbs

Homemade Pimento
cow's milk

Hook's Blue
cow's milk, Wisconsin

Appalachian Cheddar
aged raw cow's milk, Virginia

Harder Cheeses:

Little John Cheddar
cow's milk, Virginia

Agor Ossau Iraty
aged sheep's milk, France

Hols Goat Gouda Kokos
coconut infused goat's milk, Fr

Espresso Bellavitano
aged cow's milk, Wisconsin



SALADS & SOUP

ADD-ON: roasted chicken 5 blackened shrimp 6 pan seared organic salmon* 7
sesame crusted ahi tuna* 8

FRIED GOAT CHEESE & ROASTED BEET SALAD (V)

fried goat cheese, roasted beets, slivered almonds, honey tarragon dressing, arugula 13

PRESS WEDGE SALAD (GF)(V)

blue cheese crumbles, candied walnuts, dried cherries, grapes, romaine wedge, lemon yogurt dressing 11

CLASSIC CAESAR

sourdough croutons, shaved parmesan, homemade caesar dressing 10

COUNTRY TOMATO SOUP (GF)(vegan) with fresh basil 4 cup/ 6 bowl

SOUP OF THE DAY ask your server 5 cup/ 7 bowl

SMALL PLATES

SMOKED MOZZARELLA CAPRESE (V)

house pulled & smoked mozzarella, local tomatoes, mixed olives, radish, fresh basil, house chimichurri 12
Choice of: Traditional (GF) or Fried

BAKED GOAT CHEESE (V)

roasted garlic bulb, red peppers & olives, fresh basil, naan bread 12

BEETS & BRUSSELS (vegan)(GF)

roasted beets, sautéed brussels sprouts, lemon yogurt dressing, fresh herbs 9

Add: pan-seared organic salmon* 7

A BASKET OF PARMESAN-TRUFFLE DELIGHT (V)

choose fries or tater tots 7

CLASSIC STEAK TARTARE*

red onion, capers, house potato chips 13

FRIED CHESAPEAKE BAY CRAB CAKES

homemade chow chow/ smoked pepper tartar 14

SESAME CRUSTED AHI TUNA* (GF)

jicama & red cabbage salad, pickled vegetables, grapefruit, candied pecans, gf sesame-soy dressing 14

CHEAP DATE (GF)

5 bacon wrapped dates, blue cheese sauce 8

SANDWICHES

Served with your choice of organic baby green salad, parmesan-truffle fries or tots, or a cup of soup.

CUBAN

house roasted pork, preservative-free ham, Swiss cheese, dill pickles, spicy mustard aioli, grilled on sourdough 14

PORTOBELLO (V)

tomato, cilantro, pickled red onions, roasted red peppers, pepper jack & muenster cheese, spicy mayo, grilled on sourdough 12
Add bacon 1.5

AWARD-WINNING GRILLED CHEESE (V)

cheddar swiss, pepper jack, goat cheese, grilled on sourdough 13
Add: bacon, ham, avocado, roasted red peppers, tomato for a little extra.

DUCK CONFIT GRILLED CHEESE

duck confit, caramelized onions, fig jam, cheddar cheese & goat cheese grilled on sourdough 14

BLACKENED SALMON BLT*

seared organic salmon, bacon, tomato, organic mixed greens, spicy mayo on brioche 15
Add: avocado 1.5

PRESS BURGER*

bacon jam, frizzled onions, muenster cheese on brioche bun with a side of smoked paprika ranch 14
*Sub Beyond Burger (V) 1.5

FRIED CHICKEN COBB SANDWICH

Pickle brined fried chicken, romaine, tomato, avocado, hard boiled egg, black pepper bacon, blue cheese dressing 14

\$10 LUNCH COMBO

Your choice of half a sandwich served with either tomato soup, soup of the day, organic baby green salad 10

Choice of: parmesan truffle tots or parmesan truffle fries 1.50

CUBAN

house roasted pork, preservative-free ham, Swiss cheese, dill pickles, spicy mustard aioli, grilled on sourdough

PORTOBELLO (V)

tomato, cilantro, pickled red onions, roasted red peppers, pepper jack & muenster cheese, spicy mayo, grilled on sourdough
Add bacon 1.5

AWARD-WINNING GRILLED CHEESE (V)

cheddar swiss, pepper jack, goat cheese, grilled on sourdough
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DUCK CONFIT GRILLED CHEESE

duck confit, caramelized onions, fig jam, cheddar cheese & goat cheese grilled on sourdough

DESSERTS \$8

KEY LIME PIE

whip cream

WHIPPED DARK CHOCOLATE MOUSSE

whip cream, fresh berries

BANANA & VANILLA CREME BRÛLÉE

Ask your server about our after dinner drinks, cordials, and dessert wines.

The Fine Print: We source organic, local ingredients whenever possible.

*consuming raw or uncooked meats/eggs can lead to food borne illness *food is cooked to order (GF) indicates gluten free (Vegan) indicates Vegan

For parties of 6 or more 20% gratuity will be added and no separate checks.