

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

CHIP'S MEDDY CHOP SALAD: (GF)(V)

golden raisins, kalamata olives, cucumbers, roasted red peppers, red onion, tomato, chickpeas, pistachios, mint, feta cheese, chopped romaine, herbed vinaigrette 13 add avocado 15

CLASSIC CAESAR

sourdough croutons, shaved parmesan, homemade caesar dressing 10

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

CHEF'S DAILY SOUP 5 cup/ 7 bowl

SMALL PLATES

WATERMELON CARPACCIO (V)

feta cheese, chopped candied nuts, balsamic, olive oil, sea salt, fresh herbs 9

SMOKED MOZZARELLA CAPRESE (V)

house pulled & smoked mozzarella, local tomatoes, olives, watermelon 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

FRESHLY STEAMED EDAMAME (vegan)(GF)

steamed soy beans, lemon wedge, pink sea salt 6

FRIED JUMBO SHRIMP

5 jumbo shrimp lightly fried, spicy romesco sauce, herb infused olive oil 15

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

BASKET OF PARMESAN-TRUFFLE DELIGHT (V)

choose fries or tater tots 7

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

MONSTER 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.

RA'S CHICKEN SALAD

homemade tarragon chicken salad, tomato, mesclun, cherry compote, crumbled pecans, brioche 12

BLACKENED SALMON BLT*

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

DUCK CONFIT GRILLED CHEESE

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

PRESS BURGER*

roasted red peppers, caramelized onions, arugula, homemade boursin cheese, balsamic reduction on brioche bun 14 *Sub Beyond 2

\$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 fries or tots as your side for a little extra

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
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

DESSERTS \$8

KEY LIME PIE

homemade whipped cream

DARK CHOCOLATE MOUSSE

fresh berries, homemade whipped cream

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.