

Build Your Own Charcuterie Board

MEAT

GENOA SALAMI | 3

MARGHERITA PEPPERONI | 3

SALAMI COTTO | 4

SOPRESSA VENETA | 6

BRESAOLA | 6

PROSCIUTTO | 6

BEEF STICKS | 6

CHEESE

PRAIRIE BREEZE | 5

Iowa, Cow's Milk, White Cheddar, Aged 9 Months

GRAN VALLE MANCHEGO | 5

Spain, Sheep's Milk, Aged 3 Months

PRIMA DONNA | 5

Holland, Cow's Milk, Gouda

RATTLESNAKE | 5

Wisconsin, Cow's Milk, Creamy Cheddar Infused with Habanero Peppers

PURPLE MOON | 6

California, Cow's Milk, White Cheddar, Aged 6 months & soaked in Napa Valley Cabernet Sauvignon

MIDNIGHT MOON | 6

Netherlands, Goat's Milk, Aged 12 Months

SAINT ANGEL | 6

France, Cow's Milk, Triple Creme

PORT SALUT | 6

France, Cow's Milk, Semisoft, Velvety

ADDITIONS

\$2 per addition

Fresh Baguette

Michigan Honey

Apple Slices

Pear Slices

Honey Balsamic Mustard

Dark Chocolate

\$4 per addition

Rosemary Nectarine Jam

Mixed Berries

Cornichon Pickles

Pickled Onions

\$6 per addition

Rosemary Salted Almonds

Candied Pecans

Dried Cherries

Pickled Veggies

Mixed Olives

\$5 addition

Bread & Herb Oil served with Crostini

\$10 addition (3 of each)

Stuffed Olives: Bleu Cheese, Goat Cheese, Feta Cheese, Garlic and Jalapeno

Pre-Set Charcuterie Boards

CHEESE & FRUIT | 35

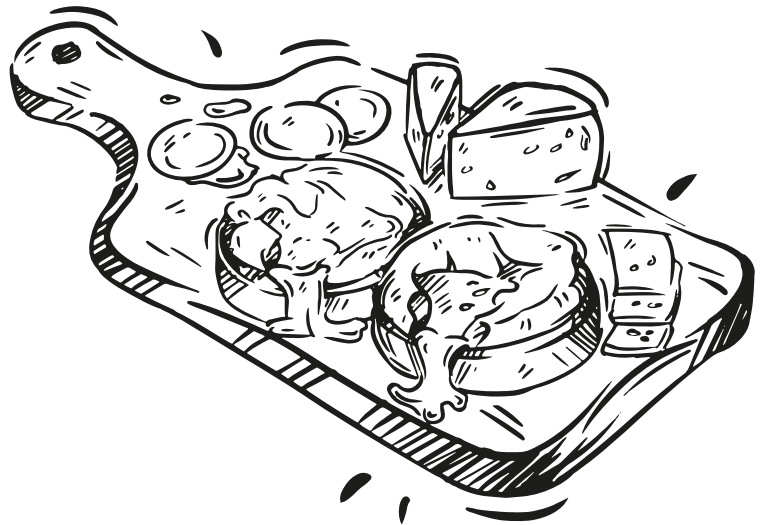
Apple Slices, Pear Slices, Mixed Berries, Dried Cherries, Rosemary Nectarine Jam, Michigan Honey, Rosemary Salted Almonds, Prairie Breeze, Gran Valle Manchego, Saint Angel & Fresh Baguette

CHEESE & MEAT | 35

Sopressa Veneta, Margherita Pepperoni, Prosciutto, Midnight Moon
Aged Goat, Prima Donna, Honey Balsamic Mustard, Cornichon Pickles,
Dark Chocolate & Fresh Baguette

BEER BOARD | 30

Prima Donna, Grilled Beef Sticks, Margherita Pepperoni, Beer Cheese, Pickled Vegetables, Honey Balsamic Mustard, Crostini & Tortilla Chips



Small Plates

TOMATO BRUSCHETTA | 10

Diced Tomatoes, Parmesan Cheese, Garlic, Fresh Basil & Balsamic Reduction. Served on Crostini

TUSCAN BRUSCHETTA | 10

Sundried Tomato Hummus, Brussel Sprouts, Shredded Gruyere, Fried Garlic. Served on Crostini with Balsamic Glaze Drizzle

STRAWBERRY BRUSCHETTA | 10

Melted Goat Cheese, Sliced Strawberries, topped with Basil & Balsamic Reduction. Served on Crostini

BURRATA | 14

Fresh Burrata topped with Spinach, Kale Pesto & Diced Tomatoes with a Balsamic Glaze. Served with Crostini

GARLIC FETA | 8

Feta Cheese with Minced Garlic and Fine Herbs. Served with Fresh Baguette

BEER CHEESE | 10

Warmed Beer Cheese made with Bell's Two Hearted Ale. Served with Crostini & Tortilla Chips

CAJUN CRAB DIP | 12

Warm Creamy Crab Dip with Herbs and Lemon Zest. Served with Crostini

HUMMUS BOARD | 15

Sun-Dried Tomato Hummus & Rosemary Garlic Hummus. Served with Fresh Vegetables & Pita Bread

SALADS

AVOCADO CAPRESE | 10

Mixed Greens, Mozzarella, Basil, Cherry Tomatoes. Served with Balsamic Vinaigrette

GREEK | 10

Mixed Greens, Green Olives, Cucumber, Feta, Roma Tomatoes, Pickled Onion, Herbed Garbanzo Beans. Served with Greek Vinaigrette

BERRIES & BURRATA SALAD | 14

Spring Mix, Burrata, Strawberries, Blueberries, Candied Pecans. Served with Cranberry Orange Vinaigrette

BRUSSELS & BACON | 13

Arugula, Brussel Sprouts, Chopped Bacon, Grape Tomatoes, Gruyere Cheese, Fried Garlic. Served with Sundried Tomato Vinaigrette

Add Grilled Chicken...4



PANINIS

*All paninis served with kettle chips
Substitute fresh fruit \$2*

B.A.T. | 11

Bacon, Arugula, Tomatoes, Garlic Aoili, Sundried Tomato Vinaigrette

NAPA ALMOND CHICKEN | 8

Chicken Salad, Swiss Cheese, Tomato Slices, and Lettuce

VEGAN PITA | 8

Tomato, Cucumber, Sundried Tomato Hummus, Spring Mix & Balsamic Vinaigrette on Grilled Pita Bread

ITALIAN CHICKEN | 13

Chicken Breast, Genoa Salami, White Cheddar, Swiss, Pickled Vegetables & Italian Aoili

TURKEY BACON CLUB | 12

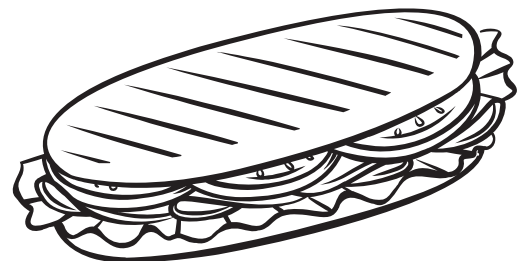
Turkey, Bacon, Smoked Cheddar, White Cheddar, Tomatoes, Mixed Greens. Served with a side of Honey Balsamic Mustard

PESTO FROMAGE | 8

Kale Pesto, Sun-Dried Tomato, Fresh Mozzarella, White Cheddar, Spinach and Balsamic Glaze. **Add grilled chicken \$4*

GOURMET GRILLED CHEESE | 8

Combination of Swiss, Gruyere, Gouda and White Cheddar



DESSERT

CHEESECAKE SHOOTER | 3

Original · Caramel · Chocolate

CHEESECAKE SHOOTER | 4

Salted Caramel · Turtle · Mixed Berries · Chocolate Covered Mixed Berries ·
Tiramisu

CHOCOLATE TORTE CAKE | 6 (GF)

Flourless Chocolate Torte Cake topped with Cherry Rhubarb Jam

