

# NOSH

## **Heirloom Kernel Popcorn \$5**

- Baby popcorn, brewer's yeast, butter and Italian sea salt blend

## **Nachos \$10 / \$13**

- Black beans, corn, house made extra sharp jalapeno cheese sauce, tomatillo salsa, pico de gallo, cilantro, onions and your choice of shredded pork or chicken

## **Baked Jalapeno Poppers \$6 / \$10**

- Fresh jalapenos stuffed cheese topped with bacon, pretzel crouton crumble

## **Crimini Stuffed Mushrooms \$6 / \$10**

- Herbed ricotta cheese blend topped with pretzel crouton crumble

## **Shrimp Cakes \$12**

- 2 shrimp cakes served with sautéed spinach and roasted garlic aioli

## **House Made Pretzel \$6**

- Fresh daily Bavarian style pretzel, served with one choice of: extra sharp jalapeño cheese sauce, blue cheese garlic sauce, mustard or dessert caramel sauce
- Additional sauces available for \$.75

## **Cheese Board 2-4 people \$20**

Gluten-free option additional \$4

- 5 different small batch cheeses
- Bread and accoutrements

## **Charcuterie Board**

2-3 people \$25

4-6 people \$45

Gluten-free option additional \$4

- 5 different small batch cheeses
- 3 different cured meats
- Includes bread and accoutrements

## **Crostini \$8**

Gluten free option, additional \$4

*6 pieces of sourdough baguette with assorted soft cheese and toppings, comes with 2 each of the following varieties*

- Whipped cream cheese with dill, capers, cucumbers and smoked salmon lox
- Pesto ricotta with grape tomatoes, basil with reduced balsamic glaze
- Rosemary and lavender infused honey goat cheese with green apple, pistachio and honey

## **Tacos**

6" Flour tortillas with cabbage, yogurt sauce, onions, cilantro

- Chicken \$4 each
- Shredded pork \$4 each
- Shrimp \$5 each
- Beet (vegetarian) \$4 each

\*add a side of black beans and corn for \$2

\*gluten free option available by request

\*salsa available by request

## **Satays**

Skewered, grilled meat

- chicken marinated with pineapple, ginger, peanut dipping sauce \$8
- beef, marinated with garlic, soy sauce, rosemary horseradish sauce \$12
- shrimp, marinated with coconut, curry, roasted garlic aioli \$11

## **Soup of the Day**

Ask your server for the current offering, served with sourdough bread

Cup \$5 Bowl \$7

## **Chili**

Cup \$6 Bowl \$8

## **Flatbread \$15**

Ask your server for the current offering

## **French Dip Sandwich \$14**

served with your choice of soup, salad or chips

- Thinly sliced roast beef, caramelized onions, provolone cheese, rosemary horseradish served on demi baguette

## **BBQ Pulled Pork Sandwich \$14**

served with your choice of soup, salad or chips

- Pulled pork, pickled red onions, smoked gouda bbq sauce served on demi baguette

# SALADS

add anchovies (\$1) or a skewer to any salad:

- Beef \$6
- Chicken \$4
- Shrimp \$5.50

## **House or Caesar 2-3 people \$14**

### **House Salad \$7**

- Tender baby greens with cucumber, grape tomatoes, golden beets, goat cheese crumble pretzel croutons tossed balsamic vinaigrette

### **Caesar Salad \$7**

- Romaine hearts, shaved Parmesan, lemon zest, pretzel croutons, tossed with house made dressing

### **Spinach Salad \$11**

- Spring mix, grapes, apples, goat cheese, red onion, candied walnuts, tossed with balsamic vinaigrette

### **Italian Salad \$12**

- Romaine lettuce, grape tomatoes, mozzarella cheese, green & kalamata olives, cucumber red onion, Calabrese & Soppressa salami, pretzel croutons tossed with roasted red pepper vinaigrette

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or may increase your risk of foodborne illness.**

# DESSERTS

add getato 2

-- Salted Carmel, Apple Pretzel Bread Pudding 7

-- Brownie, Carmel Sauce & Candied Walnuts 5

-- Crème Brulee *ask your server for current selection* 6

-- Berry Crisp 6

-- Gelato *ask your server for current selection* 5

# HAPPY HOUR

Monday- Friday 3:00-6:00

## Satays

*Skewered, grilled meat*

- chicken marinated with pineapple, ginger \$4  
Served with peanut dipping sauce
- beef, marinated with garlic, soy sauce \$6  
Served with rosemary horseradish sauce
- shrimp, marinated with coconut, curry \$6  
Served with roasted garlic aioli

**Cheese Board** 2-4 people \$10 (must indicate)

Gluten-free option additional \$4

- Pick 2 different small batch cheeses
- Bread, crackers and accoutrements

## Tacos

*4" Flour tortillas with cabbage, yogurt sauce, onions, cilantro*

- Chicken \$3 each
- Shredded pork \$3 each
- Shrimp \$4 each

\*add a side of black beans and corn for \$2

\*salsa available on request

# LUNCH

Served Monday- Saturday 11:30-3:00

## SANDWICHES

Served with your choice of soup, side salad or chips

Upgrade to Caesar or House salad for an additional \$2

Served on your choice of Acme sourdough or wheat bread

Gluten Free available \$4

### Muffaletta \$11

- Olive tapenade, soppressa and calabrese salamis, ham, provolone cheese, red onions, spring mix

### Grilled Cheese \$10

- Sharp cheddar and provolone cheeses, fresh herb blend, with your choice of bacon or ham

### BLT \$10

- Roasted garlic aioli, thick sliced bacon, romaine, tomatoes

### Caprese \$10

- Pesto ricotta spread, fresh mozzarella, tomatoes, basil, balsamic

### Turkey & Brie \$11

- Fig jam, apples, greens

### Local Club \$12

- Turkey breast, ham, bacon, provolone and cheddar cheeses with tomatoes, romaine lettuce and garlic aioli

### Curried Chicken Salad \$10

- Cranberries, pumpkin seeds, celery, spinach- served on spinach tortilla

### YOU CHOOSE SANDWICH COMBO \$11

- Choose 1/2 Sandwich- Turkey & Brie, BLT or Caprese served with side salad & side soup

### YOU CHOOSE SALAD & SOUP COMBO \$9

- Choose 1/2 Salad- House or Caesar and cup of soup



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