

NOSH

Heirloom Kernel Popcorn \$5

- Baby popcorn, brewer's yeast, butter and a rotating spice blend

Nachos \$10 / \$13

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

Baked Jalapeno Poppers \$6 / \$10

- Fresh jalapenos stuffed cheese topped with bacon, tortilla chip crumble

Crimini Stuffed Mushrooms \$6 / \$10

- Herbed ricotta cheese blend topped with pretzel crouton crumble

Shrimp Cakes \$14

- 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

Black beans, corn, house made extra sharp jalapeno cheese sauce, yogurt sauce, topped with shredded pork, onions, cilantro and tortilla

Cup **\$6** Bowl **\$8**

Flatbread \$15

Ask your server for the current offering

Mac n Cheese \$10

- Chicken Cordon Bleu- chicken, ham, blue cheese garlic sauce, swiss cheese, topped with pretzel crouton crumble
- Bacon Jalapeno- bacon, sharp cheddar jalapeno cheese sauce, topped with bacon tortilla chip crumble

French Dip Sandwich \$14

Served with your choice of soup, side salad or chips

Served on demi baguette

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

- Thinly sliced roast beef, caramelized onions, provolone cheese, rosemary horseradish

BBQ Pulled Pork Sandwich \$14

Served with your choice of soup, side salad or chips

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

- Pulled pork, pickled red onions, smoked gouda, bbq sauce

SALADS

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

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

House or Caesar 2-3 people \$14

House Salad \$7

- Tender baby greens with cucumber, grape tomatoes, golden beets, goat cheese crumbles, 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, cucumbers, red onion, Calabrese & Soppressa salami, pretzel croutons tossed with roasted vinaigrette red pepper

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 served with peanut dipping sauce \$4
- beef, served with rosemary horseradish sauce \$6
- shrimp, served with roasted garlic aioli \$6
- Flight- one of each of the above \$15

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

Gluten-free option additional \$4

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

Nachos \$6

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

LUNCH

Served Monday- Saturday 11:30-3:00

SANDWICHES

Served on your choice of Acme sourdough or wheat bread

Gluten Free available \$4

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

Muffaletta \$13

- Olive Tapenade, provolone Cheese, ham, calabrese and soppressa salami, spring mix and red onion served on demi baguette

YOU CHOOSE SANDWICH COMBO \$11

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

YOU CHOOSE SOUP & SALAD COMBO \$9

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

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



NOSH