



MENU

Platters

Available to order 11am-4pm for 2-8 people. Please call in advance (1-3 days) for larger orders. Platter rental fee - \$15 per platter

Cheese Plate - To Order

Choice of Aurora Manchego, Cypress Grove Truffle Tremor, Cypress Grove Midnight Moon, Point Reyes Farmstead Toma, Red Fox Farms Leicester Red Vintage, Parmigiano Reggiano, Point Reyes Blue. Served with honeycomb, fig jam, almonds and dark chocolate. V

3 Choice Plate or 5 Choice Plate. \$18/\$30

Charcuterie - To Order

Choice of Angus Bresaola, Mitica Salami Tartufo, Maestri Coppa Stagionata, Fratelli Beretta Hot Soppressata, Leoncini Prosciutto di Parma, Recla Speck, Smoked Duck, Serrano Ham. Served with house pickled vegetables & cornichons.

3 Choice Plate or 5 Choice Plate. \$18/\$30

Mix & Match Any 3 OR 5 Choice of Cheese & Charcuterie \$35/\$60

**Upgrade with added Country Pate, Pork Terrine or Chicken Liver Mousse

Mediterranean Platter - To Order

Hummus, marinated olives, marinated artichoke hearts, dolmas, roasted red peppers, spinach-feta dill dip.

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\$30

Fish Platter - To Order

Cured salmon, smoked whitefish dip, Carlson's smoked white fish sausage, capers, red onion, crème fraiche.

\$30

Upgrade with chilled shrimp & remoulade \$3 per/person

Grab and Go (Rotating)

Chicken Liver Mousse

Pork Country Pâté - Venison, pork, beef, Michigan cherry, apricots & pistachios

Pork Terrine with capers

House Marinated Olives

Olive Tapenade

Smoked Whitefish Dip

Garlic White Bean Dip

Spiced Beet Dip

Spinach Dip

Avocado Hummus Dip

Florentine Dip

Artichoke Dip

Roasted Heirloom Beets - Goat cheese & pistachios. V GF

Antipasto Chickpea - Salami, roasted chickpeas, marinated artichoke hearts, olives, feta, basil, lemon oil, pickled red onions. V GF

Puttanesca - Tomato, chickpeas, parmesan, capers, olives, vinaigrette. V GF

Quinoa Tabbouleh - Quinoa, tomatoes, cucumbers, mint, parsley, lemon juice, olive oil. V GF

Chicken Salad - Roasted chicken, walnuts, grapes, Dijon-mayo