

THE CHEESE AND MEAT COALITION

Served with toasted Italian Ciabatta bread. Choose any three items ... 9

CHEESES

Cave Aged Gruyere – Has a deep and lingering nutty flavor and firm yet creamy texture.

Classic Goat Cheese – A tangy, soft, easily spread cheese made from goat milk.

Cacio Di Bosco – A premium pecorino studded with dark truffles. Slightly sour with a crumbly texture.

Derby Sage – English farm-style cheese infused with sage.

Fresh Mozzarella – Smooth, mild, and slightly sweet/sour with a distinct milk flavor.

French Boursin – A soft and rich French cheese laced with garlic and herbs.

Grafton Cheddar – 1 year aged sharp cheddar from Vermont.

Habenero Cheddar – This cheese offers a ride-'em cowboy, yee-ha, blazing taste experience. Not for the timid!

Manchego – The most widely available Spanish cheese. It is a semi-firm cheese that has been aged for 6 months.

Marinated Brie – Czech style marinated in olive oil with paprika, onions, thyme & garlic.

Pecorino Re Nero – Pecorino aged 3 months - slightly sweet and made from sheep's milk.

Red Dragon Ale & Mustard Cheddar – Smooth, firm tasty cheddar cheese is made with Welsh brown ale and mustard seeds. Buttery and spicy with plenty of bite, but not too hot.

Red Pepper Pecorino – A jolt of red pepper flakes provides this pecorino with a noticeable, although not overpowering, spicy tang.

Smith's Gouda – Locally made with a mild taste and creamy texture.

MEATS

Chorizo – Fermented cured smoked sausage

Genoa Salami – Made from pork and seasoned with white pepper, this salami is mild yet full in flavor

Hot Capicola – An Italian ham that is mildly dry cured and seasoned with hot peppers

Prosciutto – An Italian dry-cured ham that is cured with salt, sugar and spices for 9 months or longer

Smoked Salmon – Salmon fillet that has been cured and smoked

Speck Val D'Oasta – A lightly smoked raw ham from Italy that is seasoned for 22 weeks. It features an intense dry-cured flavor

SALADS

Choice of Dressings – House-made Balsamic Vinaigrette or traditional Creamy Caesar.

Add **grilled chicken** to any salad for an additional 1 ½ | Add **bacon** to any salad for an additional dollar.

Antipasto – HOT capicola, Prosciutto, Genoa salami, provolone, tomatoes, roasted red peppers, black olives, pepperoncini and cucumbers. Served over mixed greens ... 10

Arugula and Baby Spinach – With pecans, blue cheese and pears ... 8

Blue Cheese – Blue cheese, walnuts and apples served over mixed greens ... 8

Basil Mozzarella – Fresh mozzarella, basil and tomatoes. Served over mixed greens ... 8

Caesar Augustus – Mixed greens and baby spinach with parmesan and croutons ... 7

Cranberry – With walnuts, raisins and goat cheese over mixed greens ... 8

Portobello Mushroom – Grilled Portobello mushrooms with roasted tomatoes and goat cheese. Served over mixed greens ... 9

Šopský Salát – Cucumber and tomato salad served with green peppers, black olives, red onions, feta cheese and olive oil ... 8

Strawberry & Goat Cheese – Served over mixed greens with Bermuda onions and walnuts ... 8