



SNACKS AND NIBBLES

Build a Board
ONE 7 THREE 17 FIVE 25

Cheeses

- Piave Vecchio, Italy
- Celtic Cheddar, Wales
- Asiago, Italy
- Espresso Bellavitano, WI
- Apricot Stilton, England
- Iberico, Spain
- Gouda with Walnuts, Holland
- Pecorino Toscano Antico, Italy
- Extra Creamy Blue, Denmark
- Belletoile Triple Cream, France
- Honey Lavender Chevre, NYS

Charcuterie

- Prosciutto, Italy
- Genoa Salami with Wine, Italy
- Sweet Capicola, Italy
- Venison Salami, Swan Market ROC
- Landjaeger, Swan Market ROC

To Add or To Share
ADD TO BOARD / TO SHARE

- Castelvetrano olives: 5 / 9
 - Warm citrus marinated
 - Black pepper and herb
- Olive oil for dipping: 4 / 9
 - Italian
 - Spanish
 - Greek
- Veggies: 5 / 13
 - Marinated artichokes
 - Roasted red peppers
 - House made market pickles
- Nuts: 5 / 9
 - House made savoury mix
 - Spanish Marcona almonds
- Sweet Things: 5 / 9
 - Dried fruit blend
 - Spanish date & walnut cake



B-SIDES: SWEETS AND TREATS

Hand-made Hedonist Truffles

- Flight to Share 11
- Daily selection a la carte 3

House-made Desserts
ONE 5 THREE 12

- Sorbet with sparkling wine (GF/V)
- Chocolate peanut butter mousse cup (GF)
- Wine-glazed autumn spice mini cake
- Lavender and thyme iced mini cake
- Cheesecake with port/berry sauce
- Dark chocolate mini cake