

# The Cheese Board


## Morning Bites

- Good Morning Quiche** **9**  
Bacon and onion Quiche served with fresh Orange Slice and Strawberry
- Hakuna Frittata** *gf* **10**  
Tomato and Basil Frittata served in a Hot Cast Iron skillet with Tomato compote and Whipped Feta
- Scotched Egg** **11**  
1 Soft boiled Egg wrapped in breakfast sausage, Rolled in Panko bread crumb and deep fried to perfection. Served on a micro green Salad
- Avocado Toast** **11**  
Crushed and Seasoned Avocado on toasted sourdough, served with a soft boiled egg and micro green salad
- Yogurt Parfait** *gf* **9**  
Greek Yogurt whipped with Local honey served with granola and seasonal Fruit.

## SOUPS

- SOUP DU JOUR** **MP**
- POTATO LEEK SOUP** *gf* **8**
- FRENCH ONION** **9**

## SALADS

- CLASSIC CAESAR** **11**  
Romaine lettuce, croutons, shaved parmesan, tossed in caesar dressing
- GREEK** *gf* **13**  
Peppers, Cucumber, Red onions, Doma and Feta cheese tossed in a Greek Vinaigrette
- COBB** *gf* **17**  
Chicken, bacon, hard boiled egg, avocado, tomato, mustard vinaigrette
- POWER BOWL**  *gf* **15**  
Quinoa with Shaved fennel, Peppers, red onions, Cucumbers, cherry tomatoes and sunflower seeds with Greek Vinaigrette
- BEET THAT** *gf* **14**  
Roasted beets over a bed of mixed greens with Burrata mozzarella, red onions toasted almonds with balsamic vinaigrette
- POACHED PEAR** *gf* **15**  
Anjou pear poached in a mulled wine with goat cheese, candied walnuts shaved fennel with balsamic vinaigrette

## **SALAD ADDITIONS**

chicken +4 | Doma +3 | Bacon+3 | Hard Egg +2  
Avocado+4 |

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## HAND HELD FAVORITES

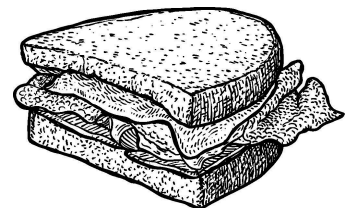
Served with fresh potato chips and a Pickle

- CLASSIC CHICKEN SALAD** 12  
House made chicken salad with lettuce and tomatoes on Marbled Rye
- CORNED BEEF SPECIAL** 14  
House roasted Corned Beef with coleslaw, Swiss, Mary rose on marbled rye.
- ROAST BEEF SPECIAL** 14  
House made roast beef with watercress, tomato, red onion and a herb cream cheese spread served on sourdough.
- TURKEY AND BRIE** 13  
House roasted Turkey with sliced brie, apple slices and a tangy honey mustard on French bread
- TUNA SPECIAL** 12  
Tuna salad with cheddar, cucumber, tomato, watercress, and creamy Italian dressing.
- CALIFORNIA TURKEY WRAP** 13  
House roasted turkey, with cheddar, bacon, lettuce, tomato, red onion, ranch on a honey wheat wrap.

## HOT SANDWICHES

Served with fresh potato chips and a pickle

- CHICKEN PARM** 15  
Breaded chicken cutlet with house made marinara, melted provolone, arugula salad on sourdough
- SMOKED DUCK *bánh mì*** 17  
Apple wood smoked duck breast with a Spicy chili aioli, cucumbers, asian slaw, cilantro on french bread
- TROPICAL PIG** 16  
Slow roasted pork tossed in our house chili sauce, Apple slaw, pineapple relish on toasted ciabatta
- FRENCH DIP** 16  
House made Roast beef with melted swiss and a horseradish cream sauce with a beef ju
- CORNED BEEF REUBEN** 15  
Thin sliced corned beef with Marie Rose, sauerkraut, grilled on marbled rye
- CROQUE MONSIEUR** 14  
Ham and melted swiss cheese with dijon mustard, served on sourdough, topped with bechamel sauce, Gruyere cheese and baked to perfection.



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## Catering Menu

Try out some classic hot dishes for any event. Birthdays, reunions, baby showers or just for dinner with the family. I guarantee you'll love what you get

### ❖ **Pasta Primavera** ½ pan 50 | whole 100

Vegetable Medley with a Lemon butter sauce served over Penne Pasta.

### ❖ **Chicken Piccata** ½ pan 70 | whole 130

Pan Seared chicken seasoned to perfection and served in a Lemon Caper sauce.

### ❖ **Eggplant Rollatini** ½ pan 65 | whole 125

Fresh Eggplant stuffed with seasoned Ricotta cheese, covered in house made Marinara, topped with fresh mozzarella and baked

### ❖ **Pulled Pork** ½ pan 70 | whole 130

Slow Roasted pork with a tangy BBQ sauce. perfect for those backyard BBQs

### ❖ **Summer Salmon** ½ pan 110 | whole 200

Blackened pan seared salmon over a bed of sweet corn succotash and served with a creamy dill sauce.

### ❖ **Lobster Mac** ½ pan 130 | whole 250

Lobster claw meat folded into Cavatappi pasta and mixed with a gruyere/sharp cheddar cheese sauce and finished with a truffle bread crumb.

## Sandwich Trays

Choose a number of any combination of sandwiches to compliment your event, Party or gathering.

Sandwiches are \$11 each and can be served on Marbled Rye, Sourdough, or wraps. All sandwiches are cut in quarters for ease of distribution and we do ask for a 5 sandwich minimum per tray.

**Turkey and cheese**

**Roast beef special**

**Corned beef Special**

**Swiss and Cucumber**

**Chicken Salad**

**Tuna Salad**

**Ham and Swiss**