

CHARCUTERIE & ARTISANAL CHEESES

Served with truffle honey, cornichons, fresh & dried fruit, whole grain mustard, fig jam, naan bread & gluten free shortbread cookies

CHOOSE ANY COMBINATION: 3/\$19 5/\$28 7/\$36

add house marinated olives or thyme spiced nuts \$6



CHARCUTERIE

Speck
Alto Adige, Italy

Gentile Salami
Italy

Duck Prosciutto
Italy

Mortadella
Spain

SOFTER CHEESES

Homemade Boursin
goat & cow milk w/ herbs

Homemade Pimento
cow's milk

Hook's Blue
cow's milk, Wisconsin

Appalachian Cheddar
aged raw cow's milk, Virginia

HARDER CHEESES

Little John Cheddar
cow's milk, Virginia

Agor Ossau Iraty
aged sheep's milk, France

Hols Goat Gouda Kokos
coconut infused goat's milk, France

Espresso Bellavitano
aged cow's milk, Wisconsin

SALADS & SOUP

ADD-ON: roasted chicken 5 blackened shrimp 6 pan seared organic salmon* 7

FRIED GOAT CHEESE & ROASTED BEET SALAD (V)

fried goat cheese, roasted beets, slivered almonds, honey tarragon dressing, spinach & arugula 13

CHIP'S MEDDY CHOP SALAD: (GF) (V)

golden raisins, kalamata olives, cucumbers, roasted red peppers, red onion, tomato, chickpeas, pistachios, mint, feta cheese, chopped romaine, red wine vinaigrette 13 add avocado 1.5

MUSHROOM PANZANELLA (V)

oven roasted oyster mushrooms, sourdough croutons, honey-herb vinaigrette, arugula, poached egg 13

COUNTRY TOMATO SOUP (GF) (vegan) with fresh basil 4 cup/ 6 bowl

CHEF'S DAILY SOUP 5 cup/ 7 bowl

SMALL PLATES

SMOKED MOZZARELLA CAPRESE (V)

house pulled & smoked mozzarella, hot house tomatoes, olives, radish, fresh basil, house pesto 12
Choice of: Traditional (GF) or Fried

FRIED LOCAL OYSTERS

6 lightly fried oysters, horseradish aioli, pickled fennel 14

CAST IRON BUTTON MUSHROOMS (V) (GF)

oven roasted button mushrooms, thyme & roasted garlic butter 11

BASKET OF GARLIC-ROSEMARY DELIGHT (V)

choose fries or tater tots 7

CHEAP DATE (GF)

5 bacon wrapped dates, blue cheese sauce 8

LAMB MEATBALL

lamb meatball, house-made marinara, house pesto, freshly grated parmesan 12

BEETS & BRUSSELS (vegan) (GF)

roasted beets, sautéed brussels sprouts, almonds, dates, spicy yogurt dressing 9
Add pan-seared organic salmon* 7

BAKED GOAT CHEESE (V)

roasted garlic bulb, red peppers & olives, fresh basil, naan bread 13

CHARRED EDAMAME (vegan) (GF)

sautéed soy beans, sesame ginger glaze 7

SANDWICHES

Served with your choice of organic baby green salad, garlic-rosemary fries or tots, or a cup of soup.

AWARD-WINNING GRILLED CHEESE (V)

cheddar, swiss, pepper jack, goat cheese,
grilled on sourdough 13

Add: bacon, ham, avocado, roasted red peppers, tomato for a little extra

SPANAKOPITA GRILLED CHEESE (V)

sautéed spinach, feta and cream cheese, swiss cheese, grilled on
sourdough 12

DUCK CONFIT GRILLED CHEESE

duck confit, caramelized onions, fig jam, cheddar cheese & goat cheese
grilled on sourdough 14

BLACKENED SALMON BLT*

blackened organic salmon, bacon, tomato, organic mixed greens,
spicy mayo on brioche 15

Add: avocado 1.5

VEGGIE PORTOBELLO (V)

tomato, cilantro, pickled red onions, roasted red peppers,
pepper jack & muenster cheese, spicy mayo, grilled on sourdough 12

Add bacon 1.5

CUBAN

house roasted pork, preservative-free ham, Swiss cheese,
dill pickles, spicy mustard aoli, grilled on sourdough 14

PRESS BURGER*

roasted red peppers, caramelized onions, arugula, homemade boursin cheese, balsamic
reduction on brioche bun 14 *Sub Beyond 2

\$10 LUNCH COMBO

Your choice of half a sandwich served with either tomato soup, soup of the day, organic baby green salad.
For a little extra: Choice of garlic-rosemary fries or tots

SPANAKOPITA GRILLED CHEESE (V)

sautéed spinach, feta and cream cheese, swiss cheese, grilled on sourdough 12

AWARD-WINNING GRILLED CHEESE (V)

cheddar, swiss, pepper jack, goat cheese, grilled on sourdough
Add: bacon, ham, avocado, roasted red peppers, tomato for a little extra.

VEGGIE PORTOBELLO (V)

tomato, cilantro, pickled red onions, roasted red peppers, pepper jack & muenster cheese, spicy mayo,
grilled on sourdough Add bacon 1.5

DUCK CONFIT GRILLED CHEESE

duck confit, caramelized onions, fig jam, cheddar cheese & goat cheese grilled on sourdough

CUBAN

house roasted pork, preservative-free ham, Swiss cheese, dill pickles, spicy mustard aioli, grilled on sourdough

DESSERTS \$8

PUMPKIN CHEESECAKE

candied pecans, caramel drizzle, homemade whipped cream

APPLE CINNAMON BREAD PUDDING

crème anglaise, butterscotch caramel, whipped cream

BAILEYS CRÈME BRÛLÉE

topped with blueberries

PISTACHIO CHOCOLATE GANACHE TART (GF)

Ask your server about our after dinner drinks, cordials, and dessert wines.

The Fine Print: We source organic, local ingredients whenever possible.

*consuming raw or uncooked meats/eggs can lead to food borne illness *food is cooked to order
(GF) gluten free (Vegan) Vegan (V) vegetarian

For parties of 6 or more 20 % gratuity will be added and no separate checks.

A friendly reminder: Our staff works for tips. 18-22% is appropriate for great service.