



## MEAT & CHEESE BOARD



LARGE \$45 | SMALL \$25

Nduja Spread, Gorgonzola Picante Cheese, Dried Turkish Apricots, Wagyu Beef Bresaola, Bufala Taleggio Cheese, Tart Dried Cherries, Calabrese Soppresata, Black Pepper Table Crackers, Grana Padano Cheese, Marinated Artichoke Hearts, Dried Figs, Smoked Speck, Fresh Cantaloupe, Smoked Scamorza Cheese, Marcona Almonds, Pistachios, Mixed Nuts, Calabrian Mixed Olives, Fig Spread



## VEGETARIAN BOARD



LARGE \$35 | SMALL \$22

Marcona Almonds, Pistachios, Mixed Nuts, Calabrian Mixed Olives, Marinated Artichoke Hearts, Grana Padano Cheese, Giardiniera Vegetables, Fresh Bufala Mozzarella Cheese, Basil Chiffonade, Heirloom Grape Tomatoes, Balsamic Cippolini Onions, Smoked Scamorza Cheese, Dried Figs, Gorgonzola Picante Cheese, Fresh Cantaloupe, Bufala Taleggio Cheese, Black Pepper Table Crackers

# BRUNCH BOARDS



SERVED SATURDAY & SUNDAY | 10AM-2PM

## **JUST THE SWEETS**

Silver dollar pancakes and waffle wedges served with butter and syrup alongside yogurt, granola and fresh fruit

## **TOAST OF THE TOWN**

Build your perfect toast bite with a selection of smashed avocado, luscious scrambled egg and our very own Shakshuka

## **LOCKED AND LOADED**

Warm bagel halves alongside sliced gravlax, whipped cream cheese, fresh and pickled vegetables and Green Goddess dip

ALL BOARDS ARE ONE SIZE | \$24

## **MIMOSAS** | \$10

CLASSIC ~ Orange Juice

SIP OF SUNSHINE ~ Peach & Pineapple

TROP TENN ~ Guava & Mango

# FRENCH INSPIRED



## **MEAT & CHEESE BOARD**

Large - \$45 | Small - \$25

Sauccison Sec, Triple Cream Brie, Jambon Bayonne, Ossau-Iraty, Pâté, Comté, Variety of Accoutrements & Table Crackers

## **VEGETARIAN BOARD**

Large - \$35 | Small - \$23

Triple Cream Brie, Ossau-Iraty & Comté Cheeses, Cruudités of Fresh & Preserved Fruits & Vegetables, Variety of Accoutrements & Table Crackers

## **CHEF-CURATED MEAT & CHEESE BOARD | \$35**

\*Gluten free crackers available upon request

