

# MEZZE MENU

# French

French brie, Greenhill honey, grapes, radishes, truffle butter, fig spread, cornichons, & apples. \$30

# **ITALIAN**

Burrata, roasted red tomatoes, salami, oranges, kalamata olive spread, capicollo, pepperoncini, caper berries, hazelnuts, olive oil, & balsamic. \$34

#### Spanish

Aged manchego, serrano ham, chorizo, olives, marcona almonds, dried apricots, tear drop peppers, & grapes. \$32

# CHEESE FEATURE

All the tastes of summer, brought back by popular demand! Burrata, local peaches and tomatoes from Spring Valley Farm in Winchester, and house-made pesto all combine to please your palate and your eyes! \$28

# FRESH BAGUETTE

Your choice of one house made accompaniment: Truffle Butter / Garlic & Herb EVOO / Pimento Cheese \$12

# STURIA BLACK CAVIAR

Served with crème fraîche, caper berries, chives, and Route 11 Lightly Salted potato chips. \$65

> Additional Baguette or Crackers \$5 All plates serve 2-4 guests Gluten-free options available upon request