

BITES

Build your own charcuterie board!
All items are à la carte

CHEESES - \$11

Plymouth Cheddar

Aged Sharp White Cheddar

Point Reyes Toma

Pasteurized Cow's Milk, Semi-hard Cheese

BeeHive Barely Buzzed

Lavender & Espresso Rubbed Cheddar

Cypress Grove

Ms. Natural Goat Cheese

Cypress Grove Lamb Chopper

Beemster Goat Gouda

Semi-firm, Smooth, Refreshing



MEATS - \$12

Sopressata

Earthy & Rustic Dry-cured Salami of Heritage
Pork

Prosciutto Classico

Slowly Cured

Fra'Mani

Dry Italian Salame

TINS FROM THE SEA - \$12

Spanish Mussels

Pickled Sauce **OR** Sofrito

Portuguese Sardines

Tomato Sauce, Citrus Zest, **OR** Olive Oil

Octopus- in Galician **OR** Garlic Sauce

Alaska Smoked Salmon

Anchovies Basque Style



Non-Alcoholic Drinks available

FEATURED BOARDS

\$35 - Beehive Barely Buzzed, Cypress Grove Frommage Blanc Creamy Goat Cheese, Fra'Mani Salame, Marcona Almonds, Sicilian Olives, Rustic Bakery Flatbread Crackers, Seasonal jam (GF upon request)

\$18 - Baked Brie topped with Local Honey, Seasonal Fruit & Crackers

CRACKERS & CHIPS - \$8

Rustic Bakery Sea Salt Flatbread Bites

The Fine Cheese Co. GF Olive Oil & Sea Salt Crackers

Rustic Bakery Everything Spice Crackers

Stellar Pretzel Sticks (Vegan)

Torres Potato Chips Spanish Sea Salt, Black Truffle, Smoked Paprika, **OR** Salt & Vinegar (GF)

FLUFA Cheese Twists

NIBBLES & DIPS

Marcona Almonds (Vegan, GF) \$8

Sicilian Green Castelvetrano Olives (Vegan, GF) \$8

Annabelle's Chocolates Dark Choc Almond, Coffee Caramel, English Toffee, Dark Choc

Cherry Cluster **OR** White Choc Lemon Bark \$9

Dalmatia Croatian Fig Jam (Vegan, GF) \$2.50

Vintage Cheddar & Jalapeno Dip (GF) \$10

JOIN US FOR FUN EVENTS!

FOOD TRUCK - BUBBLE HIVE

SAT, JUN 29 - 11:30 PM to 3:30 PM

