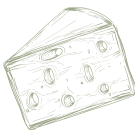
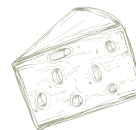




# Provisions



# Provisions



## Flatbreads

|                                       |             |
|---------------------------------------|-------------|
| <b>8-INCH</b>                         | <b>\$14</b> |
| <i>meat, cheese, veggie, or pesto</i> |             |
| <b>12-INCH</b>                        | <b>\$18</b> |
| <i>meat, cheese, veggie or pesto</i>  |             |

## Oysters

|                                                        |                  |
|--------------------------------------------------------|------------------|
| <b>HALF SHELL</b>                                      | <b>\$2.50 EA</b> |
| <i>with mignonette, horseradish &amp; hot sauce</i>    |                  |
| <b>ROCKEFELLER</b>                                     | <b>\$3 EA</b>    |
| <i>baked with bread crumbs, spinach &amp; pecorino</i> |                  |
| <b>NOLA</b>                                            | <b>\$3 EA</b>    |
| <i>baked with cajun butter &amp; bread crumbs</i>      |                  |

## Boards

|                                                    |             |
|----------------------------------------------------|-------------|
| <b>SMALL</b>                                       | <b>\$20</b> |
| <i>one meat, one cheese, one side</i>              |             |
| <b>MEDIUM</b>                                      | <b>\$30</b> |
| <i>one meat, one cheese, one spread, one side</i>  |             |
| <b>LARGE</b>                                       | <b>\$45</b> |
| <i>two meat, two cheese, one spread, two sides</i> |             |

## Seasonal

|                                                                                |             |
|--------------------------------------------------------------------------------|-------------|
| <b>BURRATA</b>                                                                 | <b>\$13</b> |
| <i>fresh burrata mozzarella on pesto with dorati tomatoes &amp; crostini</i>   |             |
| <b>CAPRESE SALAD</b>                                                           | <b>\$14</b> |
| <i>fresh mozzarella, tomato, and basil with balsamic glaze &amp; olive oil</i> |             |

## Spreads

|                                                                                                     |             |
|-----------------------------------------------------------------------------------------------------|-------------|
| <b>SPICY FETA</b>                                                                                   | <b>\$9</b>  |
| <i>feta and pepper spread, served with flatbread</i>                                                |             |
| <b>HUMMUS</b>                                                                                       | <b>\$9</b>  |
| <i>a creamy classic, served with flatbread</i>                                                      |             |
| <b>CHÈVRE</b>                                                                                       | <b>\$12</b> |
| <i>warm goat cheese + caramelized onion, dorati tomato, or olive tapenade, served with crostini</i> |             |
| <b>BAKED BRIE</b>                                                                                   | <b>\$12</b> |
| <i>triple cream brie served with jam and crostini</i>                                               |             |
| <b>DI BRUNO CHEESE SPREAD</b>                                                                       | <b>\$9</b>  |
| <i>garlic + herb, cheddar + horseradish, pinot grigio + fig, with crackers</i>                      |             |

*\*sub chips for gluten-free for no extra charge\**

## Sides

|                                                                        |            |
|------------------------------------------------------------------------|------------|
| <b>TRUFFLE CHIPS</b>                                                   | <b>\$6</b> |
| <i>kettle-cooked potato chips with truffle salt</i>                    |            |
| <b>MARCONA ALMONDS</b>                                                 | <b>\$6</b> |
| <i>spanish almonds fried in olive oil &amp; seasoned with sea salt</i> |            |
| <b>CASTELVETRANO OLIVES</b>                                            | <b>\$6</b> |
| <i>italy's most popular olive</i>                                      |            |
| <b>CORNICHONS</b>                                                      | <b>\$5</b> |
| <i>crisp &amp; briny french baby pickles</i>                           |            |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

## Flatbreads

|                                       |             |
|---------------------------------------|-------------|
| <b>8-INCH</b>                         | <b>\$14</b> |
| <i>meat, cheese, veggie, or pesto</i> |             |
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| <b>NOLA</b>                                            | <b>\$3 EA</b>    |
| <i>baked with cajun butter &amp; bread crumbs</i>      |                  |

## Boards

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| <i>one meat, one cheese, one spread, one side</i>  |             |
| <b>LARGE</b>                                       | <b>\$45</b> |
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