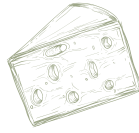
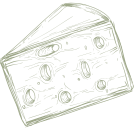




Provisions



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Flatbreads

| | |
|---|------|
| SMALL <i>meat, cheese, veggie, or pesto</i> | \$14 |
| LARGE <i>meat, cheese, veggie or pesto</i> | \$18 |

Oysters

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

minimum 6 oysters

Boards

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

Seasonal

| | |
|---|------|
| BURRATA <i>fresh burrata mozzarella on pesto with sun-dried tomatoes & crostini</i> | \$13 |
|---|------|

Spreads

| | |
|--|------|
| SPICY FETA <i>feta and pepper spread, served with flatbread</i> | \$9 |
| HUMMUS <i>a creamy classic, served with flatbread</i> | \$9 |
| CHÈVRE <i>warm goat cheese + caramelized onion, sun-dried tomato, or olive tapenade, served with crostini</i> | \$12 |
| BAKED BRIE <i>triple cream brie served with jam and crostini</i> | \$12 |
| DIBRUNO CHEESE SPREAD <i>option of cheddar + horseradish, garlic + herb, pinot grigio + fig, smoked gouda + beer, provolone + chianti, or abruzze (spicy), served cold with crackers</i> | \$9 |

sub chips for gluten-free for no extra charge

Sides

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

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

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