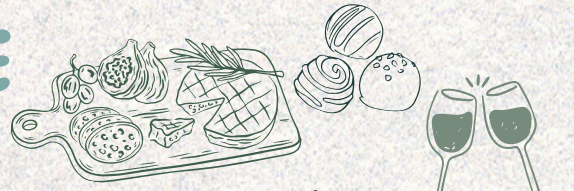


GATHER & GRAZE

curated bites for sharing



CHARCUTERIE BOARDS

A curated selection of cheeses, meats, nuts, and seasonal accompaniments

- Small — \$18
- Medium — \$28
- Large — \$46
- X Large — \$68

BRUSCHETTA — \$10

Toasted bread topped with whipped ricotta, roasted tomatoes, garlic, fresh basil, and a drizzle of artisan olive oil

BREAD & OIL — \$4.50

Toasted bread served with olive oil and balsamic for dipping

THE PAINTED BRIE — \$14

Warm brie, painted with local jams and jellies, served with crisp crackers

SWEET TREATS

TIRAMISU — \$9

Single-serve classic tiramisu

*ask your server about rotating flavors!

TIRAMISU BOARD — \$22

Three full-sized servings of our seasonal tiramisu flavors, crafted for sharing and savoring

SUMMER MENU

Sweet Heat Peach Panini - \$13

Hot pepper peach preserves, creamy brie, fresh peaches and salty prosciutto... yum!

Frozen Strawberry Marg - \$12

Summer in a glass. Fresh strawberries, tequila, lime, and orange liqueur blended into a perfectly frosty margarita.

Coco-Pina Mojito - \$12

Malibu rum, pineapple juice, fresh lime, mint, and Sprite come together for a light, tropical twist on the classic mojito.

FALL MENU LAUNCHES SEPTEMBER 5TH!