

BOUJEE TRAIL MIX - \$13

Beemster aged gouda cheese, Marcona almonds, tart dried cherries & dark chocolate

TRUFFLE POPCORN - \$7

MARINATED OLIVES - \$8

A blend of tangerine & chili marinated green olives & castelvetrano olives

BREAD & BUTTER - \$10

Demi French baguette toasted & served with Meyer lemon zest & honey whipped butter

HOUSE MADE HUMMUS - \$15

Topped with a giardiniera relish served with hand made warm pita & carrots

SUMMER BURRATA - \$17

Burrata, fig and pear mostarda, topped with house roasted macadamia nuts & served with crostini

SALMON DIP - \$15

House made salmon dip, topped with capers & fresh dill & served with thinly sliced crostini

GOAT CHEESE DIP - \$14

Meyer lemon & honey whipped goat cheese, topped with mamas lil pepper relish, flat leaf parsley & served with Zapps kettle cooked potato chips

PEPPERONI & ROASTED GARLIC FLATBREAD - \$18

House made red sauce, Coro pepperoni, house roasted garlic, Buffalo mozzarella & topped with flat leaf parsley

PESTO & HEIRLOOM TOMATO FLATBREAD - \$18

House made pesto, white balsamic, olive oil & garlic marinated heirloom tomatoes, Meyer lemon zest whipped ricotta & topped with micro basil

CHARCUTERIE BOARD - \$28

A seasonal board of assorted meats and cheeses served with dried fruit, nuts, pickles, olives, chocolate $\mathscr E$ crackers

GF CRACKERS AVAILABLE