

Boards ...because they're fun Sm \$12 / Lg \$28

THE SOUTHERN

Jerky, Summer Sausage, Pork Skins. Pimento Cheese, Pepper Jack cheese. Mustard, Pickled Veggies, Nuts and Jam. With Ritz and Club crackers.

THE ITALIAN

Asiago, Burrata, and Gorgonzola cheese with an accompaniment of Tomatoes, Basil, Olive Oil and Balsamic. Rosemary and Thyme Focaccia bread.

THE FRENCH

Brie, Blue cheese, Goat cheese. Pickled Veggies, Nuts and Jam. Baguette.

THE SPANISH

Ham, Manchego, Blue cheese, Olives, Dried Cherries. Baguette.

THE GREEK

Hummus, Feta, Olives, Yogurt, Pickled Veggies, Almonds and Jam. Pita.

NICE AND EASY

Olives, Nuts, Fruit and Veggies.

SWEETS AND TREATS

Candied pecans, chocolate covered fruit and pretzels. Daily selection of baked goods.

Solo Acts ...but oh so good Sm \$8 / Lg \$12

ONLY BRIE FOR ME

Baked Brie topped with seasonal nuts and jam.

SIMPLY BURRATA

Beautiful burrata served on a bed of arugula with seasonal tomatoes.

THE GOAT

Goat cheese drizzled with honey, topped with sunflower seeds.

MEATBALLS

Italian style meatballs with marinara and shaved Parmesan.

CHICKEN SALAD

Southern style chicken salad served with croissants and crackers.

Paninis ...on Focaccia Half \$8 / Whole \$12

THE GODFATHER

Salami, ham and provolone on Focaccia with pesto, tomatoes and olives.

TUSCANY BIRD

Chicken, mozzarella, tomatoes and most importantly – homemade pesto.

ANTIPASTO GRILLED CHEESE

Ham, mozzarella, artichoke hearts, black olives, pepperoni and pepperoncini.

CROQUE MONSIEUR

Ham and a heaping layer of melted Gruyere cheese.

CHIMICHURRI STEAK

Skirt steak with homemade chimichurri.

CHACHE'S PIMENTO CHEESE

Sharp cheddar cheese, pimentos, sweet pickle relish and mayo. Served with dill pickles.

Beverages ...other than wine Market Price

COFFEE, SODA. SEASONAL BEER, MIMOSAS & SANGRIA