



SHARED PLATES

- WARM BRIE PLATE - Warm brie served with crostinis, sliced Granny Smith apples, and dried fruit drizzled with honey 12.
- TUSCAN CAPRESE - Buffalo mozzarella, heirloom tomatoes, capers, Nicoise olives, and toasted pine nuts 12.
- BURRATA - Burrata with heirloom tomatoes, pesto and balsamic glaze 12.
- AVOCADO TOASTS -Olive tapenade, roasted tomatoes, Humboldt Fog (goat cheese) and slivered almonds 12.
- APPETIZER PLATTER - Skewers of Buffalo mozzarella, Sopressata, heirloom tomatoes, marinated artichokes with pesto and balsamic glaze/prosciutto and pear wraps 12.
- ANTIPASTO PLATTER - Taleggio (soft Italian and a bit stinky) Sottocenere, (Italian truffle cheese), Finocchiona (fennel salami), marinated artichokes, red peppers, caponata and castelvetrano olives 16.
- GRILLED CHEESE DIPPERS - 6 grilled cheese dippers with cup of tomato bisque 12.
- MIXED OLIVES - With extra virgin olive oil, lemon oil and crostini 8.
- MARCONA ALMONDS - Infused with extra virgin olive oil and rosemary 5.

SPECIALTIES

- LUNCH SPECIAL - Sandwich or Salad with a glass of house wine 18.
wine / red / rosé
- RACLETTE PLATTER - Roasted rosemary potatoes, baby mixed greens, pickled red onions, cornichons, and crostini served with gooey Raclette (Weekends only) 15.
- CACIO E PEPE - Bucatini with extra virgin olive oil, black pepper and tossed in a pecorino romano wheel (Weekends only) 18.
- FONDUE FOR TWO -Served with croutons, potatoes and apples (Weekends only. Please allow 20 minutes) 25.



SIGNATURE SANDWICHES

We serve IN-HOUSE sandwiches with house salad and TO GO sandwiches with pickles.

- ARTISAN CLUB - Turkey, Pancetta, Comte cheese, heirloom tomatoes, with mixed greens and garlic aioli served on ciabatta 13.50
- ROSEMARY CHICKEN - Grilled chicken breast, aged Provolone, Pancetta, smoked paprika aioli on ciabatta 13.50
- SPANISH TURKEY - Campo de Montalban Cheese (cow, sheep, and goat's milk from Spain), turkey breast, chopped Marcona almonds, roasted red peppers, garlic aioli on ciabatta 13.50
- TURKEY AND BRIE - Turkey breast, French Brie, sliced Granny Smith apples, pickled red onion and arugula on baguette 12.95
- PROSCIUTTO AND BRIE BAGUETTE - Prosciutto di Parma and Brie with dijon aioli on baguette 12.95
- ITALIAN TUNA MELT - Imported Italian Tuna, Double Crème Gouda, grilled artichoke hearts, capers and aioli on ciabatta 13.95
- GRILLED ITALIAN VEGETABLE - Roasted sweet red peppers, grilled artichoke hearts, caramelized shallots, roasted zucchini, smoked paprika aioli, arugula, balsamic reduction, Provolone on olive baguette 12.95
- DUCK CONFIT - House made duck confit, Comte cheese and fig jam on ciabatta 13.95
- MOZZARELLA PESTO - Local mozzarella, roasted tomatoes and housemade basil pesto on ciabatta 12.95

COLD SANDWICHES

- TURKEY and CHEDDAR - with mixed greens on baguette 12.00
- EGG SALAD - served on toasted on 9 grain 11.00
- GREEN GODDESS - Comte cheese, avocado, Persian cucumbers, heirloom tomatoes and basil pesto on 9 grain 12.95
- CAPRESE TARTINE - Buffalo mozzarella, with heirloom tomatoes, basil, and olive oil with balsamic glaze on baguette 12.00

HALF SANDWICHES

- All half sandwiches come on baguette. Choose from: Rosemary chicken, Club, Turkey and Brie, Prosciutto and Brie, or Italian Vegetable. Half sandwiches come with side salad (house or caesar) or cup of soup. 12.00



SALADS

Salads served with cheese crisp

CHOPPED SALAD - Grilled chicken breast, hearts of palm heirloom cherry tomatoes, chopped romaine with avocado and creamy lemon dressing, garnished with pistachios (add feta \$2.50)	13.95
AGED GOUDA SALAD - Beemster (30-month aged gouda), apples, marcona almonds and mixed greens served with honey balsamic dressing	13.95
BLT CAESAR - Bacon, romaine and heirloom tomatoes, served with shaved parmesan, rosemary ciabatta croutons and caesar dressing.	12.95
D'ANJOU PEAR AND DUCK CONFIT - Duck confit, D'anjou pears, caramelized walnuts on mixed greens with honey balsamic vinaigrette.	13.95
COBB SALAD - Grilled chicken breast, applewood smoked bacon, heirloom cherry tomatoes, gorgonzola cheese, hard boiled egg and avocado on chopped romaine served with creamy lemon dressing	13.95
FETA AND OLIVE SALAD - Greek feta, chicken breast, Manzanilla olives, artichoke hearts, on mixed greens with creamy lemon dressing	13.95
FARMERS MARKET SALAD - Burrata, shaved fennel, golden beets with chopped Marcona almonds on a bed of wild arugula with beet coulis dressing.	14.95
BISTRO SALAD - Italian imported tuna, roasted heirloom cherry tomatoes, artichoke hearts, roasted red peppers and Nicoise olives on mixed greens with dijon vinaigrette	13.95
ARUGULA SALAD - Arugula, local chèvre, dried cranberries and caramelized walnuts with honey balsamic vinaigrette	11.95

SMALL SALADS:

CAESAR - with shredded parmesan and rosemary croutons	6.00
HOUSE SALAD - mixed baby greens with heirloom cherry tomatoes and Persian cucumbers with tarragon sherry vinaigrette	6.00

SOUPS:

Tomato Bisque	6.00
Soup of the Day	6.00

GRILLED CHEESES

Add a cup of tomato bisque for \$3.00

THE CLASSIC - A blend of cheddars on brioche	12.00
THE FRENCH ONION - Blend of cheddars with caramelized shallots and roasted tomatoes on brioche	13.00
THE AGC - Bacon and cheddar with sautéed apples and sage on ciabatta	13.00
TRUFFLE GRILLED CHEESE - Sottocenere with Cheddar on brioche	13.95
THE FRENCH - French Brie with sliced pears, toasted almonds drizzled with honey on baguette	13.95
THE FARMSTEAD - Brie and local chèvre with bacon, sautéed apples and fig jam on brioche	13.95

FROMAGERIE

CHEESE BOARDS

All boards come with Marcona almonds, fig jam, honey, dried fruit, fresh fruit and sliced baguette.

3 CHEESE BOARD (serves 2-3) - Monger's Choice	22.
5 CHEESE BOARD (serves 3-4) - Monger's Choice	30.
5 CHEESE BOARD Or 3 cheeses and 2 charcuterie items (includes tasting with cheese monger)	35.
CHARCUTERIE PLATTER- Choose 3 from prosciutto, sopressata (salami), finocchiona (salami), and Serrano ham. Served with Castelvetrano olives, marinated artichokes, cornichons, whole grain mustard	25.
ALEGRIA (JOY) - Spanish Cheeses: Idiazabal (sheep), Mahon (cow) and Garroxta (goat) with Marcona almonds, quince paste and castelvetrano olives	30.
JOIE DE VIVRE - French Cheeses: Delice de Bourgogne (cow) Morbier (cow) and Roquefort (sheep) with mixed berries, and lavender honey	30.
CHEESE BITES BOX -Daffinois and cheese of the day, Marcona almonds, fruit, jam and crostini. Perfect when you are solo and wanting a bite of cheese	12.
CHEESE FLIGHT - Humboldt Fog with orange marmalade, Manchego with fig jam and marcona almonds, Taleggio with arugula pesto	12.
CHEESES A LA CARTE Ask your server for more details.	
EXTRAS: Bread basket, \$2.50, Burrata with housemade breadcrumbs \$5, Duck Confit \$7	

HAPPY HOUR

(Monday - Thursday 4:00 - 6:00)

HOUSE WINES - Red or White or Rosé	6.
DAFFINOIS with Fruit and Crostini	6.
ANTIPASTO SKEWERS - mozzarella, sopressata, heirloom tomatoes, and marinated artichokes	6.
MANCHEGO CHEESE with marcona almonds and fig jam	6.

DRINKS

COFFEE/TEA	3.
ESPRESSO	3.
CAPPUCCINO	5.
CAFFE LATTE	5.
(please specify milk/whole milk/low fat. Almond Milk +.50)	

