

## LIGHT FARE

### WARM HAZELNUT & BLUE CHEESE FONDUE \$11.

Served with a rosemary scented quince marmalade and baguette

### AN ASSORTMENT OF TANGY MOUNTAIN CHEESES \$11.

Accompanied by a roasted hazelnut “butter” & an heirloom apple and lemon compote

### CREAMY TRUFFLE INFUSED COW’S MILK CHEESE \$11.

Brown butter braised Bartlett & new crop Bosc pears

### ASSORTMENT OF ARTISANAL CHARCUTERIE \$11.

House-marinated olives, pickled fall apples and farm stand vegetables

### SANDWICHES ON FRESHLY BAKED BREAD

- Cold smoked salmon, creamy goat’s milk cheese, crisp cucumber and caper aioli on toasted brioche \$11
- Rustic Italian salami “finocchiona” with a grape must mustard herbed aioli and shaved Pecorino \$10

### SIDES:

- Ponzi Wine Bar house-marinated Italian olives \$3.
- Bread, Red Ridge Farms extra virgin olive oil, sea salt & cracked pepper \$5.

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