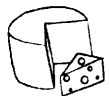


# STARTERS



## CHEESE PLATE • \$7

Chef's selection of three cheeses  
Served with toasted French baguette, quince  
paste and fruit & nut mix

## CHARCUTERIE PLATE • \$11

Coppa, Serrano ham and duck prosciutto  
Served with toasted French baguette, mustard  
and fruit & nut mix

## CHEESE & CHARCUTERIE PLATE • \$13

Served with toasted French baguette, mustard  
and fruit & nut mix

## SAUSAGE PLATE • \$5½

Chef's selection of our featured artisanal  
sausage served with toasted French baguette,  
mustard and fruit & nut mix

## CREAMY BRIE, BACON & ARTICHOKE DIP • \$6¾

Served with pita bread

## SUN-DRIED TOMATO HUMMUS • \$6½

Smooth and creamy. Topped with feta and  
drizzled with sweet balsamic reduction.

## BELGIAN FRIES • \$5¾

Fresh cut potatoes fried in duck fat and served  
with ketchup and a roasted garlic herb dip.

## MIXED MEDITERRANEAN OLIVES • \$4

## SPICED BAR NUTS • \$1½

Ask our "station attendants" for beer pairing  
suggestions.

# HOT OVEN-BAKED SANDWICHES



Served on a French baguette  
with Cape Cod chips

## DUCK • \$7

Roast duck, spinach and roasted garlic dip

## CAPRESE • \$6

Buffalo mozzarella, Roma tomatoes and fresh  
basil in a vanilla-balsamic reduction

## CHEESY BLT • \$6

We add our 18-month aged Tickler cheddar  
to your favorite classic

## GENOA • \$6

Genoa salami, 20-month aged Parmesan,  
quick-pickled onion, stone-ground mustard  
infused with chef's choice stout

## BRIE • \$6

Brie, dried apricot and drizzled honey

## WINE or DRAFT BEER FLIGHT \$6-\$8



Ask us about our beer and wine flights  
that will best complement your meal.  
Includes 3-ounce pours of four  
difference wines or draft beers.

ALL MENU ITEMS ARE SUBJECT TO AVAILABILITY.

# 10" PIZZAS



## CHEESE • \$8

## PEPPERONI • \$9¼

## SAUSAGE AND MUSHROOM • \$11

## VEGGIE GREEK • \$14¼

Spinach, feta cheese, sundried tomatoes and  
black olives. No meat. All Greek.

## BUTCHER BLOCK • \$15¾

Smoked bacon, seared filet mignon &  
pepperoni.

## SUPREME • \$14¾

Pepperoni, Italian sausage, wild mushrooms,  
green peppers, black olives.

## HERB ROASTED DUCK • 14¾

Herb roasted duck, artichokes and wild  
mushrooms with our signature red sauce.

# SALADS



## CHICKEN SALAD • \$5¾

Chicken and tarragon mayonnaise with green  
onions, celery, onions, raisins and seasoning.  
Served over field greens with a toasted French  
baguette.

## TWO-TOMATO SALAD • \$5

Roma and sundried tomatoes over field greens  
sprinkled with sunflower seeds and sherry blue  
cheese dressing.

\*Consuming raw or undercooked meat, fish or shellfish may increase your risk of a food borne illness, especially if you have certain medical conditions.