

## CHARCUTERIE

\$18 for Three • \$20 for Four • \$24 for Five

\$45 4x4 Chef's Selection

Additional Crackers, Bread or Gluten Free Crackers \$2

## SMOKE & SALT

PROSCIUTTO DI PARMA (Pork, Italy)

APPLEWOOD SMOKED DUCK BREAST (Duck, Wisconsin)

ALTO SPEC (Pork, Italy)

CAPICOLA (Pork, Italy)

SOPRESSATA (Pork, Italy)

HERITAGE FARMS HOT SOPRESSATA

(Pork, North Carolina) +2.50

## FORMAGGI

BRIE (Cow, France)

BUTTERMILK BLEU CHEESE (Cow, Wisconsin)

LARRUN GAZTA IDIAZABAL (Sheep, Spain)

BEEEMSTER GOUDA (Cow, Holland)

BOXCARR ROCKETS ROBIOLA (Cow, North Carolina)

TED CHEDDAR (Cow, Kentucky) +2.00



JOIN US FOR  
**SUNDAY BRUNCH**

10:30am - 2:30pm



## SCHIACCiate

SPICY SAUSAGE AND YELLOW PEPPERS 11

SAUTEED SPINACH AND GOAT CHEESE 11

AGED PEPPERONI 11

ANCHOVIES AND ROMANO 11

PROSCIUTTO AND ARUGULA 12

MARGHERITA 11

CHEF'S FEATURE See Chalkboard

## STAPLES

HANDCUT GARLIC OREGANO FRITES 7

Truffle Aioli\*

WOOD-FIRED CAULIFLOWER 9

Cauliflower "Grits," Pickled Cauliflower

GREEN HUMMUS WITH OLIVE TAPENADE 8

Vegetables and Naan Chips

FLASH FRIED ARTICHOKEs 8

Smoked Lemon Herb Aioli\*

WHITE BEAN CROSTINI 8

Roasted Garlic, Arugula Pesto, Sun Dried Tomatoes

PROSCIUTTO WRAPPED ASPARAGUS 9

CONFIT CHICKEN 14

Sauce Supreme, Tomato Confit

CHARRED OCTOPUS 16

Confit Fennel, Romesco

FILET 22

Gnocchi Alla Romana, Bordelaise, Parsley