



PIZZA 8" small 16" large

10" Gluten Free Crust – add \$2.5 to small pricing

MARGHERITA \$14 Small \$27 Large

Roma tomatoes, fresh mozzarella, basil, balsamic drizzle, house tomato sauce

FOUR CHEESE \$14 Small \$27 Large

Gouda, cheddar, mozzarella, and parmesan with house tomato sauce

PEPPERONI \$15 Small \$29.5 Large

Pepperoni, mozzarella with house tomato sauce

VEGGIE \$15 Small \$29.5 Large

Roma tomatoes, mozzarella, peppers, onions, mushrooms, artichokes, tomato sauce

SPICY SAUSAGE \$15.5 Small \$30 Large

Spicy Italian sausage, mozzarella, caramelized onions, pickled sweet chilies, tomato sauce

COMBINATION \$15.5 Small \$30 Large

Pepperoni, mozzarella, tomato sauce, spicy Italian sausage, peppers, and onions

PEAR & PROSCIUTTO \$16.25 Small \$32 Large

Sliced pears, goat cheese, candied walnuts, prosciutto with an olive oil base & balsamic drizzle

PIZZA PICCANTE \$16.25 Small \$32 Large

Jalapeno & basil pesto, mozzarella, vintner's chicken, caramelized onions & roasted red peppers

BBQ CHICKEN \$16.25 Small \$32 Large

Chicken breast, Gouda, cheddar, bell peppers and grilled onions with BBQ sauce

FOUR SEASONS \$16.25 Small \$32 Large

House tomato sauce, mozzarella, mushrooms, prosciutto, artichoke hearts & pepperoni split into individual quarters

BUILD YOUR OWN PIZZA

\$14 Small \$27 Large

Cheeses-Mozzarella, goat cheese, parmesan, Gouda, cheddar

Base-House made tomatoes sauce or olive oil

Additional Toppings Small \$2.50 each Large \$4.5 each

Meats-Prosciutto, spicy Italian sausage, pepperoni, chicken

Veggies-Roma tomatoes, caramelized onions, pickled sweet chilies, peppers, onions, mushrooms, olives, artichoke hearts

Miscellaneous Toppings-Basil, balsamic reduction, candied walnuts, sliced pears

SOUP

TOMATO SOUP \$12.5

Add Grilled Cheese Sandwich \$8

SEASONAL SALAD \$18.70

Local Spinach Salad

Local spinach tossed in a ginger-soy vinaigrette, topped with pickled onion, tamari glazed shiitake mushrooms & toasted hazelnuts

SALADS \$16.75

Add chicken or smoked salmon \$6

SPRING PEAR & APPLE

Spring mix, pears and apples, candied walnuts, goat cheese, cranberries with apple cider vinaigrette

CAESAR

Romaine, lemon, garlic croutons, with a Caesar dressing

BEEF SALAD

Roasted beets, goat cheese, red wine gastrique, balsamic syrup & extra virgin olive oil. garnished with local micro greens

PANZANELLA CHOPPED SALAD

Fresh house made bread croutons, romaine lettuce, tomato, Kalamata olives, cucumbers, pickled red onion, carrot, crispy pepperoni & mozzarella in a creamy red wine vinaigrette

DRESSINGS

Ranch, apple cider vinaigrette, Caesar, red wine vinaigrette

SWEET OPTIONS

RELLIK CHOCOLATE FLIGHT \$9.75

4 individually wrapped chocolates, 2 milk chocolate & 2 dark chocolate. Perfect to pair with wine or just as a sweet treat!

NIBBLES

Candied Walnuts \$5

Toasted & candied

BAKED OLIVES \$7

Warm olives, extra virgin olive oil and herbs

MAC & CHEESE \$13.5

Pasta tossed in a 4-cheese sauce

CHARCUTERIE BOARD \$25.75

4 cheeses, 4 meats, house made mustard, apple butter and pear chutney, pickles and in season fruit with house made crackers

CHEESE BOARD \$19.50

Same as above with no cured meats

HUMMUS BOARD \$15.5

Hummus, tomatoes, carrots, onions, and cucumbers, served with house made flat bread

Tres Tacos \$19.5

Choice of Carne Asada, Adobo Chicken or Chile Relleno

*(3) Tacos come with onion, cilantro, & queso fresco. **Spicy arbol sauce, pico de gallo, & crema served on the side***

**choice of flour or corn tortillas*

**No mixing taco choices*

HANDMADE PANINI ABRI \$18.5

(Foldable open faced sandwiches)

BBQ BURNT ENDS

Smoky barbecue beef chuck, slaw of cabbage, pickled carrot with scallions, served with sides of yellow peppers and barbecue sauce

THE GREEK

Mixed greens, tomato, feta, cucumber, kalamatas, pickled onion and pepper with red wine vinaigrette

Add Chicken \$6

KIDS MENU

MAC & CHEESE \$8

Pasta tossed in a four-cheese sauce

GRILLED CHEESE \$12

With seasonal veggies